

Zesty Baked Rotini

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| Servings: | 22.00 |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Complex Food Prep |

Baked Rotini

Nutrition Information

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| Calories | 331.23 | Protein | 19.95g |
| Fat | 9.65g | SaturatedFat | 4.37g |
| Trans Fat | 0.00g | Cholesterol | 46.69mg |
| Carbohydrates | 38.01g | Fiber | 2.76g |
| Sugar | 6.74g | Sodium | 341.41mg |
| Iron | 2.66mg | Vitamin C | 12.36mg |
| Vitamin A | 526.42IU | Calcium | 177.72mg |

Ingredients

5 Pound SAUCE SPAGHETTI BF REDC FAT 6-5# COMM

Thaw completely.

2 Pound PASTA ROTINI 4-5# GFS

Dry (uncooked)

4 Cup CHEESE MOZZ SHRD 4-5# LOL

6 Cup Water

Cold

1 1/2 Tablespoon SEASONING GARLIC HRB NO SALT 19Z TRDE

Preparation Instructions

PLAN AHEAD!

Thaw spaghetti sauce completely.

Spray a 4" deep full size pan with non-stick spray. Pour a 5 pound bag of sauce in pan. Measure 1.5 Tablespoons of Garlic Herb Seasoning and sprinkle over sauce. Stir well. Cover pan and keep in cooler.

DAY OF SERVICE:

Pour 6 cups of cold water into pan with sauce/seasoning. Stir well. Add 2 pounds of dry (uncooked) pasta and stir well. Cover pan and bake in a convection oven at 325 for 20-30 minutes or until internal temperature reaches 165. All ovens vary, check temperature after 20 minutes of baking.

Remove pan from oven after it reaches 165. Sprinkle 4 cups of shredded mozzarella cheese over top. Cover pan and keep in warmer at 135 or higher for service.

SERVING SIZE: 3/4 cup, weighs 8 oz. Use a 6 oz. Spoodle.