

# Spaghetti with Meatballs

<b>Servings:</b>	350.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

Spaghetti with Meatballs

## Nutrition Information

<b>Calories</b>	215.15	<b>Protein</b>	8.38g
<b>Fat</b>	2.27g	<b>SaturatedFat</b>	0.45g
<b>Trans Fat</b>	0.03g	<b>Cholesterol</b>	1.14mg
<b>Carbohydrates</b>	41.03g	<b>Fiber</b>	6.42g
<b>Sugar</b>	10.42g	<b>Sodium</b>	524.77mg
<b>Iron</b>	1.60mg	<b>Vitamin C</b>	5.62mg
<b>Vitamin A</b>	669.11IU	<b>Calcium</b>	37.47mg

## Ingredients

**30 Pound** PASTA SPAG 51% WGRAIN 2-10#

**60 Pound** MEATBALL CKD REDC SOD .5Z 2-5# GFS

**636 Fluid Ounce** SAUCE SPAGHETTI POUCH 6-106Z PREGO

**954 Ounce** SAUCE SPAGHETTI FCY 6-10 REDPK

## Preparation Instructions

A couple of days in advance get the meatballs out and put in the refrigerator.

Prepare 6 steam table pans.

Cook spaghetti in 2 batches in the tilt skillet. Drain and rinse off some of the starch. Evenly divide the spaghetti among the 6 pans. Add 1 box of meatballs per pan and 3 cans of sauce per pan.

Mix well and cover with plastic wrap and foil and bake for 1 to 2 hours at 400 degrees until it reaches 165 or above. Place 2 pans in steam table and the other 4 pans in the warming oven.

Serve with a 3/4 cup spoodle.