

# Zesty Baked Rotini

<b>Servings:</b>	22.00
<b>Serving Size:</b>	1.00 Serving
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

Baked Rotini

## Nutrition Information

<b>Calories</b>	331.13	<b>Protein</b>	19.95g
<b>Fat</b>	9.64g	<b>SaturatedFat</b>	4.37g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	46.68mg
<b>Carbohydrates</b>	37.99g	<b>Fiber</b>	2.76g
<b>Sugar</b>	6.74g	<b>Sodium</b>	341.34mg
<b>Iron</b>	2.66mg	<b>Vitamin C</b>	12.36mg
<b>Vitamin A</b>	526.26IU	<b>Calcium</b>	177.71mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>5 Pound</b>	573201	SAUCE SPAGHETTI BF REDC FAT 6-5# COMM	Thaw completely.
<b>2 Pound</b>	413360	PASTA ROTINI 4-5# GFS	Dry (uncooked)
<b>4 Cup</b>	645170	CHEESE MOZZ SHRD 4-5# LOL	
<b>6 Cup</b>		Water	Cold
<b>1 1/2 Tablespoon</b>	565164	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, hold at 41 or below.

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 20-25 minutes or until internal temperature reaches 165. All ovens vary, check temperature after 15 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.