

K-6 Pasta Bowl to Go

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| Servings: | 80.00 |
| Serving Size: | 1.00 Serving |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |

Penne Pasta with Marinara sauce, Meatballs & Garlic Bread

Nutrition Information

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|----------------------|----------|---------------------|----------|
| Calories | 576.00 | Protein | 25.00g |
| Fat | 22.00g | SaturatedFat | 6.50g |
| Trans Fat | 0.60g | Cholesterol | 41.50mg |
| Carbohydrates | 69.00g | Fiber | 5.50g |
| Sugar | 8.50g | Sodium | 776.00mg |
| Iron | 6.14mg | Vitamin C | 5.50mg |
| Vitamin A | 755.00IU | Calcium | 134.00mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|-----------------|------------|-------------------------------|--|
| 40 Cup | 835900 | PASTA PENNE CKD 4-5 PG | Place bag of pasta in boiling water for 30 seconds. |
| 20 Cup | 231762 | SAUCE MARINARA SMOOTH 6-10 PG | Place sauce in steam table pan and heat to 165 degrees F for 15 seconds. |
| 320 Each | 785860 | MEATBALL CKD .65Z 6-5 COMM | Cook meatballs at 375 dgrees F for approximately 45 minutes or until they reach 165 degrees F. |

| Measurement | DistPart # | Description | Preparation Instructions |
|-----------------|------------|---|---|
| 80 Slice | 277862 | BREAD GARL TST SLC WGRAIN 12-12CT GFS | BAKE-Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through. GRIDDLE_FRY Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through. GRILL Place toast on grill. Heat each side for 30 seconds or until heated through. |
| 80 Each | 254959 | CHEESE PARM PKT 200-3.5GM GFS | READY-TO-EAT |

Preparation Instructions

Serving Size

Place 1/2 cup-4oz (#8 Scoop) of pasta on tray

Add 1/4 cup-2oz(#16 Scoop) of marinara sauce over the top of pasta

Next Place 4 meatballs on tray and 1 piece garlice bread/toast

Condiment Optional

1 packet of parmesan cheese (55g Na)