

# Cavatini Cowboy MTG

<b>Servings:</b>	100.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-98
<b>School:</b>	Test High School 2		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA PENNE PLUS 2-10 BARILLA	1 Ounce	BOIL Cooking Time: 10 Minutes // Pre-cooking time: 7 Minutes	551321
BEEF GRND 80/20	17 Pound	Final internal cooking temperature must reach a minimum of 155°F, held for a minimum of 15 seconds.	158704
SAUCE TOMATO	50 Gallon	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	306347
SEASONING ANCHO CHILI	1/4 Cup		748570
CHEESE MOZZ 2 SHRD FTNR	1 Quart 3/4 Cup (4 3/4 Cup)		421812

## Preparation Instructions

Wash Hands.

- ,1. Brown beef and drain.
- ,CCP: Final internal cooking temperature must reach a minimum of 155°F, held for a minimum of 15 seconds.
- ,2. Add tomato sauce, water, and Mexican Seasoning Mix. Simmer for 15 minutes.
- ,3. Add cooked pasta to meat mixture. Mix well and divide into 2" steam pans.
- ,4. Sprinkle with mozzarella cheese.
- ,5. Bake at Convection oven: 325° F for 30-40 minutes or Conventional oven: 350° F for 40-45 minutes.
- ,6. Serve hot with 6z Spoodle
- ,
- ,CCP: Hot food held for later service must maintain a minimum internal temperature of 135° F.
- ,6z Spoodle provides: 2.25 oz M/MA, 1 oz. eq. of grain and 1/4 cup of red/orange vegetable

, Updated January 2016

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.250
<b>Grain</b>	0.010
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	16.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	853.35
<b>Fat</b>	16.11g
<b>SaturatedFat</b>	6.79g
<b>Trans Fat</b>	1.02g
<b>Cholesterol</b>	54.80mg
<b>Sodium</b>	9085.53mg
<b>Carbohydrates</b>	128.38g
<b>Fiber</b>	32.02g
<b>Sugar</b>	64.01g
<b>Protein</b>	47.47g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 38.67mg	<b>Iron</b> 14.03mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available