Spaghetti w/ Meatsauce with Garlic ToastPK

Servings:	50.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45406

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	1 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
BEEF CRMBL CKD IQF 6-5 JTM	4 Pound	BAKE For best results, thaw product in cooler (less than 40F) for 48 -72 hrs. From thawed state1. Add thawed Beef Crumbles to the unheated desired sauce 2. Add desired seasoning, spices and vegetables3. Bring up to 160 degrees F.4. Simmer the finished product for 30 min to 1 hour5. Hold hot for service or place into service *Note - Cooking times may vary with equipment	661940
Water	2 Quart	READY_TO_DRINK	Water
PASTA SPAGHETTI 10IN	6 Pound		654560
Tap Water for Recipes	6 Gallon	UNPREPARED	000001WTR
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions
Pull meatballs in a serving pan and put them into steamer and heat till 155F or above

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

Portion with 4 oz laddle- 4 meatballs per serving

Meal Components (SLE)

Amount Per Serving

7 amount of Corving	
Meat	1.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 4.00 Ounce

Amount Per Serving				
Calories		490.68		
Fat		22.15g		
SaturatedFat		4.86g		
Trans Fat		0.38g		
Cholesterol		22.03mg		
Sodium		476.51mg		
Carbohydrates		58.15g		
Fiber		5.05g		
Sugar		6.45g		
Protein		18.04g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	32.11mg	Iron	6.48mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

Calories		432.70	
Fat		19.53g	
SaturatedFat		4.29g	
Trans Fat		0.33g	
Cholesterol		19.43mg	
Sod	ium	420.21mg	
Carbohydrates		51.28g	
Fiber		4.46g	
Sugar		5.69g	
Pro	tein	15.91g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	28.32mg	Iron	5.72mg

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