# **Spaghetti Noodles**

Servings:	80.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46358
School:	Walton-Verona High School		
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## Ingredients

Description Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10 Pound 10IN	Basic Preparation USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.	654560

Preparation Instructions No Preparation Instructions available.

# Meal Components (SLE)

Amount Per Serving	
Meat	0.000
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: 80.00 Serving Size: 1.00 Cup

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Amount Per Serving				
Calories	200.00			
Fat	1.00g			
SaturatedFat	0.00g			
Trans Fat	0.00g			
Cholesterol	0.00mg			
Sodium	0.00mg			
Carbohydrates	42.00g			
Fiber	2.00g			
Sugar	2.00g			
Protein	7.00g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 0.00mg	Iron 1.80mg			

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

#### Nutrition - Per 100g

No 100g Conversion Available