

# Rigatoni Bake

<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	8.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-46346
<b>School:</b>	Walton-Verona Early Childhood Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	6 1/4 Pound	Brown beef in skillet	100158
SAUCE SPAGHETTI FCY	2 #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
Mozzerella Cheese	1 Pound	READY_TO_EAT	105077
Cheese, Cheddar, Reduced Fat	1 Pound	READY_TO_EAT	100012
ONION YELLOW MED/LRG	1 Pint	Dice	267929
PASTA PENNE RIGATE	5 Pound		635501

## Preparation Instructions

Step 1: Preheat oven: Convection 325; Conduction 350

Step 2: Cook pasta according to package directions minus 3 minutes: DO NOT OVERCOOK! Pasta is to be baked so it will finish cooking in the oven. Rinse cooked pasta

Step 3: Brown Ground beef in a large pan and drain: CCP: 165F

Step 4: place ground beef back into the pan it was cooked in add peppers and onions and cook until veggies are soft. Add spaghetti sauce and water, Stirring occasionally on medium heat. CCP 160F

Step 5: Stir in cooked pasta and mix gently until combined. Add Parmesan cheese and mix until blended.

Step 6: Divide mixture into 4 2 in-full hotel pans that have been sprayed with pan release

Step 7: Sprinkle each pan with 1/2 lb of shredded Mozzarella evenly over the top

Step 8: Bake approx. 30 minutes or until cheese is melted and internal temp reaches 165F

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.813
<b>Grain</b>	1.067
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.884
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving	
<b>Calories</b>	310.96
<b>Fat</b>	10.45g
<b>SaturatedFat</b>	4.27g
<b>Trans Fat</b>	1.49g
<b>Cholesterol</b>	45.21mg
<b>Sodium</b>	492.36mg
<b>Carbohydrates</b>	34.28g
<b>Fiber</b>	4.76g
<b>Sugar</b>	8.46g
<b>Protein</b>	20.05g
<b>Vitamin A</b> 0.18IU	<b>Vitamin C</b> 0.67mg
<b>Calcium</b> 26.83mg	<b>Iron</b> 0.98mg

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

## Nutrition - Per 100g

<b>Calories</b>	137.11
<b>Fat</b>	4.61g
<b>SaturatedFat</b>	1.88g
<b>Trans Fat</b>	0.66g
<b>Cholesterol</b>	19.93mg
<b>Sodium</b>	217.09mg
<b>Carbohydrates</b>	15.12g
<b>Fiber</b>	2.10g
<b>Sugar</b>	3.73g
<b>Protein</b>	8.84g
<b>Vitamin A</b> 0.08IU	<b>Vitamin C</b> 0.30mg
<b>Calcium</b> 11.83mg	<b>Iron</b> 0.43mg

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