

Rigatoni Bake with Garlic Toast

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44411

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 RIGATONI	4 Pound		413305
garlic toast	50 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

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

Meat	2.250
Grain	2.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.884
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

Amount Per Serving	
Calories	9838.69
Fat	760.56g
SaturatedFat	129.27g
Trans Fat	1.49g
Cholesterol	45.21mg
Sodium	8492.36mg
Carbohydrates	638.76g
Fiber	54.97g
Sugar	59.31g
Protein	170.80g

Vitamin A 0.18IU **Vitamin C** 0.67mg

Calcium 226.83mg **Iron** 201.30mg

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

Nutrition - Per 100g

Calories	4338.12
Fat	335.35g
SaturatedFat	57.00g
Trans Fat	0.66g
Cholesterol	19.93mg
Sodium	3744.49mg
Carbohydrates	281.65g
Fiber	24.24g
Sugar	26.15g
Protein	75.31g

Vitamin A 0.08IU **Vitamin C** 0.30mg

Calcium 100.01mg **Iron** 88.76mg

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