

Spaghetti w/ Meatballs with Garlic Toast K-8



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|----------------------|--------------------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-47833 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|----------------------------|---------------|---|------------|
| SAUCE SPAGHETTI FCY | 4 Fluid Ounce | 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 |
| PASTA SPAGHETTI 10IN | 1/2 Cup | Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil | 654560 |
| MEATBALL CKD .65Z 6-5 COMM | 4 Each | BAKE KEEP FROZENCONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F. | 785860 |
| 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.

- Hold hot foods at 135 °F or above

Meal Components (SLE)

Amount Per Serving

| | |
|-----------------|-------|
| Meat | 2.000 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.500 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|-------------------------|-------------------------|
| Calories | 472.00 |
| Fat | 24.50g |
| SaturatedFat | 6.00g |
| Trans Fat | 0.60g |
| Cholesterol | 36.00mg |
| Sodium | 652.00mg |
| Carbohydrates | 45.00g |
| Fiber | 5.00g |
| Sugar | 8.00g |
| Protein | 20.50g |
| Vitamin A 0.00IU | Vitamin C 0.00mg |
| Calcium 77.00mg | Iron 5.90mg |

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

Nutrition - Per 100g

No 100g Conversion Available