## **Pirate Pasta with Garlic Planks**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50178
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

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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		

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

## **Nutrition - Per 100g**

No 100g Conversion Available