## **Alfredo with Garlic Toast**

| Servings:     | 50.00                       | Category:      | Entree           |
|---------------|-----------------------------|----------------|------------------|
| Serving Size: | 1.00 Cup                    | HACCP Process: | Same Day Service |
| Meal Type:    | Lunch                       | Recipe ID:     | R-48671          |
| School:       | Walton-Verona<br>Elementary |                |                  |

## **Ingredients**

| Description             | Measurement   | Prep Instructions   | DistPart<br># |
|-------------------------|---------------|---|---------------|
| 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       |
| Water                   | 6 Gallon      | Bring water to a rolling boil- add a little salt to water. Add pasta slowly- stir and cook 10-12 minutes- do not overcook- add a little oil to pasta  | Water         |
| PASTA<br>SPAGHETTI 10IN | 4 Pound       |   | 654560        |
| SAUCE<br>ALFREDO FZ     | 2 1/2 Package | BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.   | 155661        |

## Preparation Instructions 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

| Amount of Cerving |       |  |  |  |
|-------------------|-------|--|--|--|
| Meat              | 2.186 |  |  |  |
| Grain             | 2.280 |  |  |  |
| Fruit             | 0.000 |  |  |  |
| GreenVeg          | 0.000 |  |  |  |
| RedVeg            | 0.000 |  |  |  |
| OtherVeg          | 0.000 |  |  |  |
| Legumes           | 0.000 |  |  |  |
| Starch            | 0.000 |  |  |  |

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 1.00 Cup

| Amount Per Serving |           |        |  |  |  |
|--------------------|-----------|--------|--|--|--|
| Calories           | 519.09    |        |  |  |  |
| Fat                | 27.88g    |        |  |  |  |
| SaturatedFat       | 9.49g     |        |  |  |  |
| Trans Fat          | 0.07g     |        |  |  |  |
| Cholesterol        | 39.34mg   |        |  |  |  |
| Sodium             | 991.04mg  |        |  |  |  |
| Carbohydrates      | 47.62g    |        |  |  |  |
| Fiber              | 2.28g     |        |  |  |  |
| Sugar              | 8.84g     |        |  |  |  |
| Protein            | 19.94g    |        |  |  |  |
| Vitamin A 0.00IU   | Vitamin C | 0.00mg |  |  |  |
| Calcium 419.30mg   | Iron      | 5.15mg |  |  |  |

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

#### **Nutrition - Per 100g**

No 100g Conversion Available