Spaghetti w/ Meatballs with Garlic Toast K-8

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47833
School:	Walton-Verona Elementary		

Ingredients

SAUCE SPAGHETTI FCY1 #10 CANHEAT_AND_SERVE Heat & Serve add 2 quart water MIX Heat & Serve READY_TO_DRINK Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve UNSPECIFIED Heat & Serve852759PASTA SPAGHETTI 10IN4 PoundCook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil654560MEATBALL CKD .65Z 6-5 COMM300 EachBAKE 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.785860garlic toast1 ServingSpray 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 convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly brown- approximately 5-7minutes Place in heat convection oven until lightly	Description	Measurement	Prep Instructions	DistPart #
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and noid until ready to serve Cook to the line during service	garlic toast	1 Serving	liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a	R-44446

Preparation Instructions • CCP Hold hot foods at 135 °F or above

Meal Components (SLE)

Amount Per Serving	、 ,
Meat	1.500
Grain	1.640
Fruit	0.000
GreenVeg	0.000
RedVeg	0.221
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 0.50 Cup

0					
Amount Per Serving					
Calories		381.87			
Fat		22.07g			
SaturatedFat		5.13g			
Trans Fat		0.45g			
Cholesterol		27.00mg			
Sodium		450.11mg			
Carbohydrates		32.59g			
Fiber		3.27g			
Sugar		4.91g			
Protein		15.12g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	54.44mg	Iron	5.33mg		

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

Nutrition - Per 100g

No 100g Conversion Available