

BAKED SPAGHETTI WITH GARLIC, PARMESAN TWISTED BREAD STICK

NO IMAGE

Servings:	225.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-26337
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
BEEF GRND	40 Pound		110520
ONION DEHY CHPD	1/2 Cup		263036
PASTA SPAGHETTI CKD	20 Pound		835910
SAUCE SPAGHETTI POUCH	66 Pound 4 Ounce (1060 Ounce)	10 bags - 106 oz ea	315729
SOUP TOMATO	4 #10 CAN 5/7 #5 CAN (8 #5 CAN)	8 - 50 oz cans	101427
CHEESE MOZZ SHRD	12 1/2 Pound		645170
BREADSTICK GARL WGRAIN TWST 54-2.1Z	225 Each		644051

Preparation Instructions

Cook hamburger and onion together. Drain CCP temperature should be 155. Add soup and spaghetti sauce; mix well. Add spaghetti and mix. Place in 10 hotel pans. Bake at 350 for 20 minutes. Top each pan with 1 1/4# shredded mozzarella cheese. Return to oven and bake approx. 10 minutes longer or until temp reaches 145. This may be made ahead and frozen.

*Use a 6 oz spoodle and round it. 1 serving needs to equal an 8 oz spoodle level full.

Meal Components (SLE)

Amount Per Serving

Meat	3.012
Grain	2.711
Fruit	0.000
GreenVeg	0.000
RedVeg	1.523
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 225.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	624.82
Fat	24.97g
SaturatedFat	9.30g
Trans Fat	2.12g
Cholesterol	68.52mg
Sodium	1220.49mg
Carbohydrates	67.70g
Fiber	4.76g
Sugar	21.45g
Protein	32.30g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 235.60mg	Iron 3.32mg

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

Nutrition - Per 100g

No 100g Conversion Available