

# Seasoned Pasta



<b>Servings:</b>	200.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51155
<b>School:</b>	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI WGRAIN	22 2/5 Pound		402118
Water	11 Gallon		Water
SALT IODIZED	5 Fluid Ounce		125557
OIL BLND SOY/POM OLV 90/10	1 Pound 10 Ounce (26 Ounce)		524948

## Preparation Instructions

### Instructions

Using 6-inch hotel pans, add pasta and water to each pan.

NOTE: Pasta is a 1 to 4 ratio.

Add 1 tablespoon sea salt to every gallon of water and stir once gently before loading hotel pans into the steamer.

Steam penne pasta for 10 minutes. Ensuring the pasta reaches 165°F for 15 seconds.

NOTE: Penne pasta is forgiving and does not need to be agitated during cooking process.

Remove the pasta from the steamer and drain any excess liquid.

NOTE: DO NOT RINSE PASTA.

Add the olive oil and gently toss.

Cover pans with plastic wrap and hot hold until service or assembly.

Recipe Notes

Crediting: 2 ounce eq. whole grain

Nutrition Facts per Serving (1cup)

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Cup

Amount Per Serving			
<b>Calories</b>	203.76		
<b>Fat</b>	2.72g		
<b>SaturatedFat</b>	0.26g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	0.00mg		
<b>Sodium</b>	354.00mg		
<b>Carbohydrates</b>	37.63g		
<b>Fiber</b>	1.79g		
<b>Sugar</b>	2.69g		
<b>Protein</b>	6.27g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.00mg	<b>Iron</b>	1.79mg

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

### Nutrition - Per 100g

No 100g Conversion Available