

Spaghetti with Meatsauce



Servings:	200.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33968
School:	Garden Prairie		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALT IODIZED	2 Fluid Ounce		108286
SPICE PEPR BLK REG FINE GRIND	3 Fluid Ounce		225037
SPICE GARLIC POWDER	3 Fluid Ounce		224839
BEEF CRMBL CKD W/SPP 4-10#	25 1/2 Pound		821271
ONION RED JUMBO	2 Pound	chopped.	596973
TOMATO PUREE 1.06	1 Gallon 1 Quart (20 Cup)		270091

Description	Measurement	Prep Instructions	DistPart #
Water	2 Gallon		Water
SPICE PARSLEY FLAKES	1 Cup		259195
SPICE BASIL GRND	4 Fluid Ounce		513636
SPICE OREGANO GRND	4 Fluid Ounce		513725
SPICE MARJORAM LEAF	2 Fluid Ounce		513709
SPICE THYME LEAF	1 Fluid Ounce 0 Teaspoon (6 Teaspoon)		513814
PASTA SPAG 51 WGRAIN	19 Pound	break into thirds.	221460

Preparation Instructions

Instructions:

1. Thaw ground beef overnight.
2. In a large pan dice and cook onions and garlic down. Add pepper, tomato puree, water (8 quarts) salt, parsley, basil, oregano, marjoram, and thyme, Simmer for about an hour,
3. Heat water (24 gallons) to a rolling boil. add salt 8 tablespoons.
4. Slowly add spaghetti. Stir constantly. Cook 10-12 minutes or until tender; Do NOT OVERCOOK. Drain well.
5. Stir in meat into sauce.
6. Divide mixture equally until medium half-steam table pans (10X 12X 4) which have been slightly coated with pan release spray. for 50 serving use 3 pans, for 200 servings use 12 pans.
7. Portion with 8 oz. ladle (1 cup) per serving.

Recipe Notes:

CCP: Heat to 155 degrees or higher for at least 15 seconds.

Credits 1 cup (8 oz ladle) provides 2 oz. meat equivalent 3/8 cup red/orange vegetable and 1 oz grain.

Meal Components (SLE)

Amount Per Serving

Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.750
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	277.06
Fat	7.86g
SaturatedFat	3.55g
Trans Fat	0.00g
Cholesterol	39.03mg
Sodium	343.13mg
Carbohydrates	37.99g
Fiber	5.29g
Sugar	3.64g
Protein	16.41g
Vitamin A 0.09IU	Vitamin C 0.34mg
Calcium 14.64mg	Iron 2.17mg

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

Nutrition - Per 100g

No 100g Conversion Available