## Spaghetti w/ Meat Sauce

## NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30474
School:	CUSTER BAKER INTERMEDIATE SCHOOL		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAG 51 WGRAIN	10 Pound	2. Break spaghetti noodles into 1/2. Place spaghetti evenly across a half pan. Use approx 1# 5 oz in each pan. Cover with 1 qt cold water. Run a fork thru spaghetti to circulate water- this helps minimize stickiness.	221460
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	18 3/4 Pound	1. Place sealed bags in steamer. Heat approx. 45 min or until product reaches 165F.  CCP: Heat until product reaches 165F for 15 sec.  CCP: Hold for hot service at 135F or higher.	573201

#### **Preparation Instructions**

To Serve:

Place a 8 oz spoodle of noodles in a bowl and top with a 6 oz of meat sauce.

1 cup cooked pasta = 2 oz grain

6 oz meat sauce = 2 oz meat

# Meal Components (SLE) Amount Per Serving

Amount i el delving	
Meat	2.143
Grain	3.200
Fruit	0.000
GreenVeg	0.000
RedVeg	0.536
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		482.93	
Fat		9.10g	
SaturatedFat		3.00g	
Trans Fat		0.00g	
Cholesterol		58.93mg	
Sodium		310.71mg	
Carbohydrates		75.24g	
Fiber		8.54g	
Sugar		12.30g	
Protein		27.27g	
Vitamin A	693.21IU	Vitamin C	20.36mg
Calcium	63.14mg	Iron	5.34mg

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

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

Calories		212.94	
Fat		4.01g	
SaturatedFat		1.32g	
Trans Fat		0.00g	
Cholesterol		25.98mg	
Sodium		137.00mg	
Carbohydrates		33.18g	
Fiber		3.77g	
Sugar		5.42g	
Protein		12.02g	
Vitamin A	305.66IU	Vitamin C	8.98mg
Calcium	27.84mg	Iron	2.36mg

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