# Spaghetti w/ Meatballs and Garlic Breadstick



| Servings:     | 50.00      | Category:             | Entree           |
|---------------|------------|-----------------------|------------------|
| Serving Size: | 8.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| Meal Type:    | Lunch      | Recipe ID:            | R-44189          |

### **Ingredients**

| Description                   | Measurement | Prep Instructions  | DistPart<br># |
|-------------------------------|-------------|--|---------------|
| PASTA<br>SPAGHETTI 10IN       | 4 Pound     |  | 654560        |
| Water                         | 6 Gallon    | Bring to a rolling boil- add a little salt to water. Add pasta to water slowly- do not overcook- 10-12 minutes. Drain and run cool water over and then add a little oil to prevent sticking  | Water         |
| SAUCE<br>SPAGHETTI FCY        | 1 #10 CAN   | HEAT_AND_SERVE Heat & Serve add 2 quart water MIX Heat & Serve READY_TO_DRINK Heat & Serve add READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve  | 852759        |
| MEATBALL CKD<br>.65Z 6-5 COMM | 200 Each    | BAKE 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. | 785860        |
| BREADSTICK<br>WGRAIN 1Z       | 50 Each     | THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.  | 406321        |

## **Preparation Instructions**

Legumes

**OtherVeg** 

Starch

| Meal Components (SLE) |       |  |  |
|-----------------------|-------|--|--|
| Amount Per Serving    |       |  |  |
| <b>Meat</b> 2.000     |       |  |  |
| Grain                 | 2.280 |  |  |
| Fruit                 | 0.000 |  |  |
| GreenVeg 0.000        |       |  |  |
| RedVeg 0.442          |       |  |  |

0.000

0.000

0.000

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 8.00 Ounce

| Amount Per Serving |         |           |        |
|--------------------|---------|-----------|--------|
| Calories           |         | 376.74    |        |
| Fat                |         | 10.64g    |        |
| SaturatedFat       |         | 3.50g     |        |
| Trans              | s Fat   | 0.60g     |        |
| Chole              | sterol  | 36.00mg   |        |
| Sodium             |         | 557.23mg  |        |
| Carboh             | ydrates | 52.18g    |        |
| Fik                | er      | 5.05g     |        |
| Sugar              |         | 8.81g     |        |
| Protein            |         | 20.25g    |        |
| Vitamin A          | 0.00IU  | Vitamin C | 0.00mg |
| Calcium            | 97.37mg | Iron      | 3.15mg |

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

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

| 1101111011 |         | <u> </u>  |        |
|------------|---------|-----------|--------|
| Calc       | ries    | 166.12    |        |
| Fat        |         | 4.69g     |        |
| Satura     | tedFat  | 1.54g     |        |
| Trans      | s Fat   | 0.26g     |        |
| Chole      | sterol  | 15.87mg   |        |
| Sod        | ium     | 245.70mg  |        |
| Carboh     | ydrates | 23.01g    |        |
| Fik        | per     | 2.23g     |        |
| Sug        | gar     | 3.89g     |        |
| Pro        | tein    | 8.93g     |        |
| Vitamin A  | 0.00IU  | Vitamin C | 0.00mg |
| Calcium    | 42.93mg | Iron      | 1.39mg |
|            |         |           |        |

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