

BAKED SPAGHETTI WITH GARLIC, PARMESAN TWISTED BREAD STICK



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