# **Spaghetti with Meat Sauce**

| Servings:     | 300.00           | Category:      | Entree            |
|---------------|------------------|----------------|-------------------|
| Serving Size: | 6.00 Fluid Ounce | HACCP Process: | Complex Food Prep |
| Meal Type:    | Lunch            | Recipe ID:     | R-51364           |
| School:       | Prairie Crossing |                |                   |

### Ingredients

| Description                             | Measurement  | Prep Instructions  | DistPart<br># |
|---|--------------|--|---------------|
| Beef, Fine Ground<br>85/15, Frozen      | 20 Pound     |  | 100158        |
| SAUCE SPAGHETTI BF<br>REDC FAT 6-5 COMM | 12 Package   | BOIL<br>KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat<br>Approximately 45 minutes or until product reaches serving<br>temperature.CAUTION: Open bag carefully to avoid being burned. | 573201        |
| PASTA SPAG 51<br>WGRAIN                 | 20 Pound     |  | 221460        |
| SAUCE TOMATO                            | 8 #10 CAN    | HEAT_AND_SERVE<br>Ready to Eat<br>MIX<br>Ready to Eat<br>READY_TO_DRINK<br>Ready to Eat<br>READY_TO_EAT<br>Ready to Eat<br>UNPREPARED<br>Ready to Eat<br>UNSPECIFIED<br>Ready to Eat                     | 306347        |
| Spaghetti Sauce Mix                     | 2 Package    |  | 307085        |
| SPICE PEPR BLK REG<br>FINE GRIND        | 1/4 Cup      |  | 225037        |
| SEASONING ITAL HRB                      | 1/2 Cup      |  | 428574        |
| SPICE GARLIC<br>POWDER                  | 1 Tablespoon |  | 224839        |

## **Preparation Instructions**

- 1. Brown off the ground beef until cooked completely with no big chunks.
- 2. Drain off water and fat. Add spices. Mix.
- 3. Add the bagged meat sauce and tomato sauce.
- 4. Mix thoroughly. Heat to 165 degrees.

- 5. In separate pot cook the spaghetti in water with a little oil and salt. Drain.
- 6. Add pasta to the mixed hot spaghetti sauce.
- 7. Pan up in #2 pans and hold in hot pass thru until ready to serve.
- 8. Serve with 6 fl. ounce spoodle.

#### Meal Components (SLE)

| Amount Per Serving |       |
|--------------------|-------|
| Meat               | 1.750 |
| Grain              | 1.000 |
| Fruit              | 0.000 |
| GreenVeg           | 0.000 |
| RedVeg             | 0.500 |
| OtherVeg           | 0.000 |
| Legumes            | 0.000 |
| Starch             | 0.000 |
|                    |       |

### **Nutrition Facts**

Servings Per Recipe: 300.00 Serving Size: 6.00 Fluid Ounce

| Amount Per Serving |           |         |  |  |
|--------------------|-----------|---------|--|--|
| Calories           | 296.98    |         |  |  |
| Fat                | 9.31g     |         |  |  |
| SaturatedFat       | 3.19g     |         |  |  |
| Trans Fat*         | 0.80g     |         |  |  |
| Cholesterol        | 52.13mg   |         |  |  |
| Sodium             | 920.86mg  |         |  |  |
| Carbohydrates      | 41.93g    |         |  |  |
| Fiber              | 4.63g     |         |  |  |
| Sugar              | 9.89g     |         |  |  |
| Protein            | 19.23g    |         |  |  |
| Vitamin A 528.44IU | Vitamin C | 10.86mg |  |  |
| Calcium 30.48mg    | Iron      | 2.75mg  |  |  |

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

\*\*One or more nutritional components are missing from at least one item on this recipe.

#### Nutrition - Per 100g

No 100g Conversion Available