

Spaghetti and Meat Sauce (Ground Beef and Ground Pork)



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12048

Ingredients

Description	Measurement	Prep Instructions	DistPart #
ONION DCD 1/2IN	6 Pound		426059
PEPPERS GREEN DCD 1/4IN	10 Ounce		198331
SPICE GARLIC POWDER	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		513857
SPICE PEPR BLK REST GRIND	1 Tablespoon		225061
TOMATO PUREE 1.045	1 1/2 Gallon		100242
SALT IODIZED	1 Fluid Ounce 5/8 Tablespoon (2 5/8 Tablespoon)		108286
BROTH BF NO MSG	2 Quart	Add 1 Quart of water base	504599
SPICE PARSLEY FLAKES	1/2 Cup		259195
SPICE BASIL GRND	1/4 Cup		513636
SPICE OREGANO LEAF	1/4 Cup		228443
SPICE MARJORAM LEAF	1 Fluid Ounce		513709
SPICE THYME GRND	1 Tablespoon		513822
CARROT SHRD MED	2 1/2 Pound		313408
Tap Water for Recipes	12 Gallon	UNPREPARED	000001WTR

Description		Measurement	Prep Instructions	DistPart #
PASTA SPAG 51 WGRAIN	6 1/4 Pound			221460
Beef, Fine 85/15	11 Pound			100158
PORK GRND 80/20	6 Pound			579042

Preparation Instructions

Directions:

Brown ground beef and ground pork uncovered over medium high heat in a large stock pot. Stir often.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Drain meat. Return to stock pot.

Add onions and bell peppers. Stir well. Simmer uncovered over low heat for 5 minutes.

Add garlic powder, black pepper, tomato puree, salt, beef broth, water, parsley, basil, oregano, marjoram, thyme, and carrots. Stir well. Cover and simmer for 1 hour. Stir occasionally.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Set aside beef/pork mixture for step 10.

Heat water to a rolling boil.

Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well.

Combine pasta and beef/pork mixture in stock pot. Stir well.

Transfer to a steam table pan (12" x 20" x 4") lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 3/8 cup red/orange vegetable, and 1 oz equivalent grains.

4: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 3/8 cup vegetable, and 1 serving grains/bread.

Meal Components (SLE)

Amount Per Serving

Meat	2.136
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.880
OtherVeg	0.192
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	339.94
Fat	14.09g
SaturatedFat	4.74g
Trans Fat*	1.31g
Cholesterol	59.93mg
Sodium	350.70mg
Carbohydrates	33.19g
Fiber	4.62g
Sugar	7.90g
Protein	21.76g
Vitamin A	10630.79IU
Vitamin C	2.44mg
Calcium	36.76mg
Iron	2.79mg

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

Nutrition - Per 100g

No 100g Conversion Available