# Spaghetti w/ Meatballs with Garlic Breadstick K-8

NOIM	AGE		
Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-47833
School:	Walton-Verona Elementary		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA SPAGHETTI 10IN	2 Ounce	Cook Pasta accordingly in boiling water 8-10minutes. Drain, lightly toss in oil	654560
MEATBALL CKD .65Z 6-5 COMM	3 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
Spaghetti Sauce	2 Ounce	Heat sauce to 135F or above	852759
BREADSTICK WGRAIN 1Z	1 Each	THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.	406321
CHEESE CHED MLD SHRD FINE	1 Ounce		191043

# **Preparation Instructions**

CCP Hold hot foods at 135 °F or above

## Meal Components (SLE)

Amount Per Serving				
Meat	2.000			
Grain	3.000			
Eruit	0.000			

Fruit	0.000
GreenVeg	0.000
RedVeg	0.125
OtherVeg	0.000
Legumes	0.000
Starch	0.000

### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

	3			
Amount Per Serving				
Calories	440.60			
Fat	13.25g			
SaturatedFat	5.13g			
Trans Fat*	0.45g			
Cholesterol	42.00mg			
Sodium	367.94mg			
Carbohydrates	61.02g			
Fiber	3.75g			
Sugar	5.51g			
Protein	21.00g			
Vitamin A 45.00IU	Vitamin C 0.00mg			
Calcium 170.30mg	Iron 3.55mg			

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

### Nutrition - Per 100g

No 100g Conversion Available