

Spaghetti with Meat Sauce- No Bernard Seasoning mix

Servings:	300.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52554
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	25 Pound		100158
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	12 Package	BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned.	573201
PASTA SPAG 51 WGRAIN	20 Pound		221460
SAUCE MARINARA A/P	8 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	592714
SPICE PEPR BLK REG FINE GRIND	1/4 Cup		225037
SEASONING ITAL HRB	1/2 Cup		428574
SPICE GARLIC 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 marinara 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	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
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		312.14	
Fat		11.52g	
SaturatedFat		3.59g	
Trans Fat*		1.00g	
Cholesterol		57.30mg	
Sodium		454.11mg	
Carbohydrates		32.42g	
Fiber		4.63g	
Sugar		8.98g	
Protein		20.62g	
Vitamin A	369.71IU	Vitamin C	10.86mg
Calcium	44.67mg	Iron	2.89mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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