# **Spaghetti with Meatsauce**



Servings:	200.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-33968
School:	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SALT IODIZED	4 Tablespoon		108286
SPICE PEPR BLK REG FINE GRIND	6 Tablespoon		225037
SPICE GARLIC POWDER	6 Tablespoon		224839
BEEF CRMBL CKD W/SPP 4-10#	408 Ounce		821271
ONION RED JUMBO	32 Ounce	chopped.	596973
TOMATO PUREE 1.06	20 Cup		270091

Description	Measurement	Prep Instructions	DistPart #
Water	32 Cup		Water
SPICE PARSLEY FLAKES	1 Cup		259195
SPICE BASIL GRND	8 Tablespoon		513636
SPICE OREGANO GRND	8 Tablespoon		513725
SPICE MARJORAM LEAF	4 Tablespoon		513709
SPICE THYME LEAF	1 Tablespoon 2 Teaspoon (6 Teaspoon)		513814
PASTA SPAG 51 WGRAIN	304 Ounce	break into thirds.	221460

### **Preparation Instructions**

#### Instructions:

- 1. Thaw ground beef overnight.
- 2. In a large pan dice and cook onions and garlic down. Add pepper, tomato puree, water (8 quarts) salt, parsley, basil, oregano, marjoram, and thyme, Simmer for about an hour,
- 3. Heat water (24 gallons) to a rolling boil. add salt 8 tablespoons.
- 4. Slowly add spaghetti. Stir constantly. Cook 10-12 minutes or until tender; Do NOT OVERCOOK. Drain well.
- 5. Stir in meat into sauce.
- 6. Divide mixture equally until medium half-steam table pans (10X 12X 4) which have been slightly coated with pan release spray. for 50 serving use 3 pans, for 200 servings use 12 pans.
- 7. Portion with 8 oz. ladle (1 cup) per serving.

#### Recipe Notes:

CCP: Heat to 155 degrees or higher for at least 15 seconds.

Credits 1 cup (8 oz ladle) provides 2 oz. meat equivalent 3/8 cup red/orange vegetable and 1 oz grain.

### **Meal Components (SLE)**

Amount Per Serving

7 arround to the control of	
Meat	2.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.750
OtherVeg	0.000
Legumes	0.000
Starch	0.000

### **Nutrition Facts**

Servings Per Recipe: 200.00 Serving Size: 1.00 Cup

Amount Per Serving				
Calories		158.21		
Fat		0.76g		
SaturatedFat		0.00g		
Trans	Fat*	0.00g		
Cholesterol		0.00mg		
Sodium		149.78mg		
Carbohydrates		34.44g		
Fiber		3.52g		
Sugar		3.64g		
Protein		5.77g		
Vitamin A	0.09IU	Vitamin C	0.34mg	
Calcium	14.64mg	Iron	2.17mg	

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

### **Nutrition - Per 100g**

No 100g Conversion Available