

# 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

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.750
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 200.00

Serving Size: 1.00 Cup

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

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

## Nutrition - Per 100g

No 100g Conversion Available