### **Seasoned Pasta**



Servings:	200.00	Category:	Grain
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51155
School:	Garden Prairie		

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
PASTA ROTINI WGRAIN	358 Ounce		402118
Water	176 Cup		Water
SALT IODIZED	10 Tablespoon		125557
OIL BLND SOY/POM OLV 90/10	26 Ounce		524948

## **Preparation Instructions**

Instructions

Using 6-inch hotel pans, add pasta and water to each pan.

NOTE: Pasta is a 1 to 4 ratio.

Add 1 tablespoon sea salt to every gallon of water and stir once gently before loading hotel pans into the steamer.

Steam penne pasta for 10 minutes. Ensuring the pasta reaches 165°F for 15 seconds.

NOTE: Penne pasta is forgiving and does not need to be a agitated during cooking process.

Remove the pasta from the steamer and drain any excess liquid.

NOTE: DO NOT RINSE PASTA.

Add the olive oil and gently toss.

Cover pans with plastic wrap and hot hold until service or assembly.

Recipe Notes

Crediting: 2 ounce eq. whole grain

Nutrition Facts per Serving (1cup)

Meal Components (SLE)  Amount Per Serving				
Meat	0.000			
Grain	2.000			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 200.00 Serving Size: 1.00 Cup

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Amount Per Serving					
Calories		22.32			
Fat		1.85g			
SaturatedFat		0.26g			
Trans Fat*		0.00g			
Cholesterol		0.00mg			
Sodium		0.00mg			
Carbohydrates		1.34g			
Fiber		0.06g			
Sugar		0.10g			
Protein		0.22g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	0.00mg	Iron	0.06mg		

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

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

No 100g Conversion Available