

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	300 servings =25lbs	100158
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	12 Package		573201
PASTA SPAG 51 WGRAIN	20 Pound		221460
SAUCE MARINARA A/P	8 #10 CAN		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
Beans, Peas, and Lentils	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
Saturated Fat	3.59g
Trans Fat	1.00g
Cholesterol	57.30mg
Sodium	454.11mg
Carbohydrates	32.42g
Fiber	4.63g
Sugar	8.98g
Added Sugar	0.00g
Protein	20.62g
Vitamin A 369.71mcg	Vitamin C 10.86mg
Calcium 44.67mg	Iron 2.89mg

Nutrition - Per 100g

No 100g Conversion Available