

Mostaccioli with Meat Sauce- No Bernard Seasoning mix

Servings:	350.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-52622
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI BF REDC FAT 6-5 COMM	18 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 PENNE RIGATE 51 WGRAIN	25 Pound		221482
SPICE PEPR BLK REG FINE GRIND	1/2 Cup		225037
SEASONING ITAL HRB	1/2 Cup		428574
SPICE GARLIC POWDER	1 Tablespoon		224839
Shredded Mozzarella Cheese, Part Skim	15 Pound		100021
JUICE TOMATO 100	9 Each		302414
SAUCE TOMATO	9 #10 CAN	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	306347

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. Top with cheese. 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	1.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 350.00			
Serving Size: 6.00 Fluid Ounce			
Amount Per Serving			
Calories		322.44	
Fat		10.53g	
Saturated Fat		5.49g	
Trans Fat		0.00g	
Cholesterol		57.55mg	
Sodium		739.98mg	
Carbohydrates		36.64g	
Fiber		5.09g	
Sugar		10.65g	
Added Sugar		0.00g	
Protein		20.61g	
Vitamin A	475.35mcg	Vitamin C	13.96mg
Calcium	39.50mg	Iron	3.20mg

Nutrition - Per 100g

No 100g Conversion Available	
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