

# 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

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving	
<b>Calories</b>	312.14
<b>Fat</b>	11.52g
<b>Saturated Fat</b>	3.59g
<b>Trans Fat</b>	1.00g
<b>Cholesterol</b>	57.30mg
<b>Sodium</b>	454.11mg
<b>Carbohydrates</b>	32.42g
<b>Fiber</b>	4.63g
<b>Sugar</b>	8.98g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	20.62g
<b>Vitamin A</b> 369.71mcg	<b>Vitamin C</b> 10.86mg
<b>Calcium</b> 44.67mg	<b>Iron</b> 2.89mg

## Nutrition - Per 100g

No 100g Conversion Available