

Baked Rotini and Meat Sauce

| | | | |
|---------------|-----------------------|----------------|------------------|
| Servings: | 25.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-53130 |
| School: | Southridge Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|-----------------------|------------|
| SAUCE SPAGHETTI BF REDC FAT 6-5 COMM | 5 Pound | Thaw ahead | 573201 |
| PASTA ROTINI | 2 Pound | ***Non-Whole Grain*** | 413360 |
| Tap Water for Recipes | 48 Ounce | N/A | |
| CHEESE MOZZ SHRD | 6 Cup | N/A | 645170 |

Preparation Instructions

Thaw J.T.M. Premium Beef Spaghetti Sauce under refrigeration 24-36 hours prior to preparation.

1. Pre-heat convection oven to 325° F.
2. Lightly spray the bottom and sides of a 2" deep, full-size pan with non-stick pan spray.
3. Pour thawed, Premium Beef Spaghetti Sauce into pan.
4. Add hot water and dry pasta and blend well.
5. Cover pan and bake for 30 minutes.
6. Carefully remove from oven, gently stir, and top with shredded cheese.
7. Bake uncovered for an additional 5-10 minutes or until cheese is melted.

Meal Components (SLE)

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat | 2.000 |
| Grain | 1.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.250 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starch | 0.000 |

Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|----------------------------|--------------------------|
| Calories | 309.83 |
| Fat | 10.40g |
| Saturated Fat | 4.96g |
| Trans Fat | 0.00g |
| Cholesterol | 45.83mg |
| Sodium | 338.51mg |
| Carbohydrates | 32.98g |
| Fiber | 2.42g |
| Sugar | 6.24g |
| Added Sugar | 0.00g |
| Protein | 19.77g |
| Vitamin A 369.71mcg | Vitamin C 10.86mg |
| Calcium 221.94mg | Iron 2.29mg |

Nutrition - Per 100g

No 100g Conversion Available