

# Rotini Bake with Meat Sauce and Garlic Toast

NO IMAGE

<b>Servings:</b>	60.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28450
<b>School:</b>	CUSTER BAKER INTERMEDIATE SCHOOL		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
ROTINI PASTA WGRAIN W/MEAT	30 Pound	<b>BOIL</b> <b>KEEP FROZEN</b> Place sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature. <b>CAUTION:</b> Open bag carefully to avoid being burned.	728590
BREAD GARL TX TST SLC WGRAIN	60 Each	<b>READY_TO_EAT</b> <b>CONVECTION BAKE:</b> Preheat oven to 425F. Lay slices flat on baking pans. Place baking pans on shelves in oven (if possible, place pans on every other rack for even air flow) Bake 4-5 minutes. <b>CONVENTIONAL OVEN:</b> Preheat oven to 425F. Lay slices flat on baking pan. Place baking pan on middle shelf of oven. Bake 4-6 minutes. Since appliances vary, these cooking instructions may need adjusting. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	197582

## Preparation Instructions

CCP: Hold rotini with sauce for hot service at 135° or higher.

Serve 8 oz (by weight) using a heaping #6 disher. 8oz pasta yields 2 oz meat and 1 oz grain.

Scoop portion directly onto tray.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.151
<b>Grain</b>	2.075
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.269
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 60.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	461.29
<b>Fat</b>	20.70g
<b>Saturated Fat</b>	7.06g
<b>Trans Fat</b>	1.08g
<b>Cholesterol</b>	58.06mg
<b>Sodium</b>	611.02mg
<b>Carbohydrates</b>	43.03g
<b>Fiber</b>	4.23g
<b>Total Sugar</b>	7.45g
<b>Added Sugar</b>	1.08g
<b>Protein</b>	23.43g
<b>Vitamin A</b> 659.14mcg	<b>Vitamin C</b> 24.73mg
<b>Calcium</b> 62.69mg	<b>Iron</b> 4.33mg

## Nutrition - Per 100g

No 100g Conversion Available