

# Spaghetti w/ Meatsauce with Garlic ToastPK



<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	4.00 Ounce	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-45406

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE SPAGHETTI FCY	1 #10 CAN	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	852759
BEEF CRMBL CKD IQF	4 Pound	BAKE For best results, thaw product in cooler (less than 40F) for 48 -72 hrs. From thawed state1. Add thawed Beef Crumbles to the unheated desired sauce 2. Add desired seasoning, spices and vegetables3. Bring up to 160 degrees F.4. Simmer the finished product for 30 min to 1 hour5. Hold hot for service or place into service *Note - Cooking times may vary with equipment	661940
Water	2 Quart	READY_TO_DRINK	Water
PASTA SPAGHETTI 10IN	6 Pound		654560
Tap Water for Recipes	6 Gallon	UNPREPARED	00001WTR
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

# Preparation Instructions

Pull meatballs in a serving pan and put them into steamer and heat till 155F or above

Put sauce and water into pot or steamer and simmer for 1 hour 135F or above

Heat water for pasta to a rolling boil. Slowly add pasta and cook for 10-12 minutes until pasta is tender. Stir occasionally. Do not overcook. Drain and divide equally in pan- spray pan with pan release spray.

Portion with 4 oz laddle- 4 meatballs per serving

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	1.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Ounce

Amount Per Serving			
<b>Calories</b>	491.82		
<b>Fat</b>	11.69g		
<b>Saturated Fat</b>	2.41g		
<b>Trans Fat</b>	0.38g		
<b>Cholesterol</b>	22.03mg		
<b>Sodium</b>	2087.22mg		
<b>Carbohydrates</b>	83.52g		
<b>Fiber</b>	6.55g		
<b>Total Sugar</b>	27.39g		
<b>Added Sugar</b>	25.47g		
<b>Protein</b>	17.58g		
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	122.46mg	<b>Iron</b>	6.75mg

## Nutrition - Per 100g

<b>Calories</b>	433.71		
<b>Fat</b>	10.31g		
<b>Saturated Fat</b>	2.13g		
<b>Trans Fat</b>	0.33g		
<b>Cholesterol</b>	19.43mg		
<b>Sodium</b>	1840.61mg		
<b>Carbohydrates</b>	73.65g		
<b>Fiber</b>	5.78g		
<b>Total Sugar</b>	24.15g		
<b>Added Sugar</b>	22.46g		
<b>Protein</b>	15.50g		
<b>Vitamin A</b>	0.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	107.99mg	<b>Iron</b>	5.95mg