

# Rigatoni Bake with Garlic Toast

NO IMAGE

<b>Servings:</b>	1.00	<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-46347
<b>School:</b>	Walton-Verona Early Childhood Center		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Rigatoni Bake	1 Serving	Step 1: Preheat oven: Convection 325; Conduction 350 Step 2: Cook pasta according to package directions minus 3 minutes: DO NOT OVERCOOK! Pasta is to be baked so it will finish cooking in the oven. Rinse cooked pasta Step 3: Brown Ground beef in a large pan and drain: CCP: 165F Step 4: place ground beef back into the pan it was cooked in add peppers and onions and cook until veggies are soft. Add spaghetti sauce and water, Stirring occasionally on medium heat. CCP 160F Step 5: Stir in cooked pasta and mix gently until combined. Add Parmesan cheese and mix until blended. Step 6: Divide mixture into 4 2 in-full hotel pans that have been sprayed with pan release Step 7: Sprinkle each pan with 1/2 lb of shredded Mozzarella evenly over the top Step 8: Bake approx. 30 minutes or until cheese is melted and internal temp reaches 165F	R-46346
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

No Preparation Instructions available.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.500
<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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	275.71
<b>Fat</b>	17.37g
<b>Saturated Fat</b>	3.03g
<b>Trans Fat</b>	0.19g
<b>Cholesterol</b>	5.65mg
<b>Sodium</b>	668.40mg
<b>Carbohydrates</b>	26.56g
<b>Fiber</b>	2.21g
<b>Total Sugar</b>	7.54g
<b>Added Sugar</b>	7.36g
<b>Protein</b>	6.13g
<b>Vitamin A</b> 0.02mcg	<b>Vitamin C</b> 0.08mg
<b>Calcium</b> 60.77mg	<b>Iron</b> 2.18mg

## Nutrition - Per 100g

No 100g Conversion Available