

Creamy Cheeseburger Penne

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57850
School:	Tri-County Jr./Sr. High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA PENNE WGRAIN	3 1/4 Pound	BOIL Cooking Time: 9 Minutes Pre-cooking time: 5 Minutes	541211
OIL BLND SOY/POM OLV 90/10	6 Tablespoon		524948
ONION DEHY CHPD	3 Tablespoon		263036
Beef, Fine Ground 85/15, Frozen	6 1/4 Pound		100158
GARLIC PLD FRESH	6 Tablespoon		428353
TOMATO DCD 6-10 COMM	13 Cup		150590
TOMATO PASTE FCY	3/4 Cup	HEAT_AND_SERVE Unprepared MIX Unprepared READY_TO_DRINK Unprepared READY_TO_EAT Unprepared UNPREPARED Unprepared UNSPECIFIED Unprepared	221851
MUSTARD DIJON	2 Tablespoon		455715
SEASONING ITAL HRB	1/4 Cup		428574
1% Low Fat White Milk*	4 5/8 Cup		13871
CHEESE, AMERICAN BLENDED, YELLOW, SKIM, SLICED	7 ounces		100036
CHEESE PARM GRTD	3 Cup		252948
SALT IODIZED	2 teaspoons		125557
SPICE PEPR BLK (30 MESH) REG GRIND	1 Teaspoon		225045

Preparation Instructions

1. Bring a large pot of water to a boil. Cook pasta until just tender. Drain and reserve.
2. In a large saute pan or tilt skillet, heat olive oil over medium heat. Add onion and saute 5 minutes until softened.
3. Add beef and brown, breaking up into ¾" crumbles until beef has reached an internal temperature of 155° for at least 15 seconds. Drain beef and return to pan
4. Add garlic to pan over medium heat and saute until fragrant 1-2 minutes.
5. Add tomatoes, tomato paste, mustard and Italian seasoning and stir well.
6. Return pasta to pan, add milk, and stir to combine. Simmer 20 minutes until juices have thickened and been absorbed by pasta.
7. Remove from heat. Stir in cheese, salt and pepper. Transfer to 2 steam table pans.
8. Portion using an 8 oz. spoodle for a 1 cup serving.

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.500
Grain	1.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.250
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	308.81
Fat	14.53g
Saturated Fat	5.22g
Trans Fat	1.49g
Cholesterol	49.50mg
Sodium	289.49mg
Carbohydrates	28.02g
Fiber	4.28g
Total Sugar	4.56g
Added Sugar	0.00g
Protein	18.46g
Vitamin A 12.96mcg**	Vitamin C 0.00mg**
Calcium 93.31mg	Iron 1.95mg

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

Calories	330.28		
Fat	15.54g		
Saturated Fat	5.59g		
Trans Fat	1.60g		
Cholesterol	52.94mg		
Sodium	309.61mg		
Carbohydrates	29.96g		
Fiber	4.58g		
Total Sugar	4.87g		
Added Sugar	0.00g		
Protein	19.74g		
Vitamin A	13.87mcg**	Vitamin C	0.00mg**
Calcium	99.79mg	Iron	2.09mg

**One or more nutritional components are missing from at least one item on this recipe.