

Spaghetti w/ Meatsauce with Garlic ToastPK



Servings:	50.00	Category:	Entree
Serving Size:	4.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	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 10"	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

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

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 4.00 Ounce

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

Nutrition - Per 100g

Calories	129.66
Fat	3.08g
Saturated Fat	0.64g
Trans Fat	0.10g
Cholesterol	5.81mg
Sodium	550.27mg
Carbohydrates	22.02g
Fiber	1.73g
Total Sugar	7.22g
Added Sugar	6.72g
Protein	4.63g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 32.29mg	Iron 1.78mg