

Rigatoni Bake with Garlic Toast



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|----------------------|------------|-----------------------|------------------|
| Servings: | 50.00 | Category: | Entree |
| Serving Size: | 8.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44411 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------|-------------|---|------------|
| Beef, Fine Ground 85/15, Frozen | 6 1/4 Pound | Brown beef in skillet | 100158 |
| SAUCE SPAGHETTI FCY | 2 #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 |
| Mozzerella Cheese | 1 Pound | READY_TO_EAT | 105077 |
| Cheese, Cheddar, Reduced Fat | 1 Pound | READY_TO_EAT | 100012 |
| ONION YELLOW MED/LRG | 2 Cup | Dice | 267929 |
| PASTA RIGATONI | 64 Ounce | | 413305 |
| garlic toast | 50 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

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

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 2.250 |
| Grain | 2.250 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.884 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 8.00 Ounce

| Amount Per Serving | |
|------------------------------|-------------------------|
| Calories | 903.38 |
| Fat | 34.04g |
| Saturated Fat | 6.77g |
| Trans Fat | 1.49g |
| Cholesterol | 45.21mg |
| Sodium | 4192.18mg |
| Carbohydrates | 126.00g |
| Fiber | 10.92g |
| Total Sugar | 54.14g |
| Added Sugar | 51.90g |
| Protein | 28.75g |
| Vitamin A 0.18mcg RAE | Vitamin C 0.67mg |
| Calcium 248.18mg | Iron 10.78mg |

Nutrition - Per 100g

| | |
|------------------------------|-------------------------|
| Calories | 129.54 |
| Fat | 4.88g |
| Saturated Fat | 0.97g |
| Trans Fat | 0.21g |
| Cholesterol | 6.48mg |
| Sodium | 601.12mg |
| Carbohydrates | 18.07g |
| Fiber | 1.57g |
| Total Sugar | 7.76g |
| Added Sugar | 7.44g |
| Protein | 4.12g |
| Vitamin A 0.03mcg RAE | Vitamin C 0.10mg |
| Calcium 35.59mg | Iron 1.55mg |