

Rigatoni Bake with Garlic Toast

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46347
School:	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

Meat/Meat Alternate	2.000
Grain	2.500
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: 1.00

Serving Size: 1.00 Serving

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

Nutrition - Per 100g

Calories	213.28
Fat	13.43g
Saturated Fat	2.35g
Trans Fat	0.14g
Cholesterol	4.37mg
Sodium	517.06mg
Carbohydrates	20.55g
Fiber	1.71g
Total Sugar	5.83g
Added Sugar	5.70g
Protein	4.74g
Vitamin A 0.02mcg RAE	Vitamin C 0.06mg
Calcium 47.01mg	Iron 1.69mg