

Rigatoni Bake with Garlic Toast



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	751.57
Fat	28.32g
Saturated Fat	5.63g
Trans Fat	1.24g
Cholesterol	37.61mg
Sodium	3487.67mg
Carbohydrates	104.82g
Fiber	9.09g
Total Sugar	45.04g
Added Sugar	43.18g
Protein	23.92g
Vitamin A 0.15mcg RAE	Vitamin C 0.56mg
Calcium 206.47mg	Iron 8.97mg