

ROTINI PASTA WITH ITALIAN RED SAUCE(ENRICHED)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. enriched grain, ¼ cup red/orange vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #2 - Same day service



ENRICHED GRAIN : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Water, Boiling, Municipal	3 gallons
Pasta, Spiral, Enriched, #2136	3 pounds
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Sauce, Spaghetti, No Meat, #2824	1 #10 can

DIRECTIONS

1. TO COOK PASTA:

- Boil the water in a braising pan, steam jacketed kettle, or large stockpot.
- Slowly add the spiral rotini pasta to the boiling water. Reduce the heat, then simmer the pasta for 6 to 8 minutes, or until it is al dente (cooked just long enough to be firm and not too soft), according to package directions.
- Drain the pasta thoroughly and set aside for use later in the recipe.

Pasta amounts are based on the USDA Food Buying Guide. Overcooking or hot holding pasta for long periods of time will increase the volume and the yield.

Pasta may also be cooked in a steamer or combi oven. Different steamers and combi ovens vary in time and settings, so check with the manufacturer for correct instructions.

2. Divide pasta among full size steam table pans (12" x 20" x 2½") that have been sprayed with food release spray. For 50 servings, use 1 steam table pan. For 100 servings, use 2 steam table pans.

3. Heat the spaghetti sauce thoroughly, until sauce comes to the desired temperature.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

4. Divide the sauce evenly among the pans. Toss the mixture gently to combine the sauce with the pasta. For best results, serve the dish immediately or cover the pans and place them in a warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.

5. Portion the pasta and sauce with a 4-ounce spoodle or #8 scoop per serving. Each portion provides 1 oz. eq. enriched grain and ¼ cup red/orange vegetable.

ALTERNATE SERVING INSTRUCTIONS: Do not mix the pasta and sauce. To serve separately, portion 4 ounces (#8 scoop or 4 oz. spoodle) of pasta and 2 oz. sauce (2 oz. ladle) per each serving.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Overcooking or hot holding pasta for long periods of time will increase the volume and the yield.

SERVING NOTES

Presentation idea: Garnish with parsley springs or parmesan cheese. If parmesan cheese is used, check the crediting information and re-calculate the nutrition analysis.

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PURCHASING GUIDE

- Use USDA Foods products when available.
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	159	Dietary Fiber	4.00 g	Sodium	501.00 mg	Sat. Fat	0.00 g
Carbohydrates	32.30 g	Protein	5.00 g	Total Fat	1.80 g	Trans Fat	0.00 g