

# PASTA WITH ITALIAN RED SAUCE

**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 + 1 cup

**DIRECTIONS**

## 1. TO COOK PASTA:

- Boil the water in a braising pan, steam jacketed kettle, or large stockpot.
- Slowly add the spiral 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.

Pasta amounts are based on 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. 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 the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

## 3. Return to boiling. Cook uncovered in water at a fast boil until al-dente (cooked just long enough to be firm, and not too soft). Stir occasionally to prevent sticking. Do not overcook as this increases the volume of the pasta. Drain pasta.

## 4. Place in half-size steamtable pans (12" x 10" x 4"). For 50 servings, use 4 steamtable pans.

## 5. Heat spaghetti sauce thoroughly, until it comes to the desired temperature.

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

## 6. Divide the sauce evenly among the pans of spaghetti. 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 the warmer until ready for service.

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

## 7. Portion the pasta 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.

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**PRODUCTION NOTES**

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

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

"Culinary Techniques for Healthy School Meals: Pasta, Rice, and Grains" provides seasoning and serving ideas for pasta.

**SERVING NOTES**

Garnish with parsley springs or parmesean cheese. If parmesean cheese is used, the nutrient analysis will need to be re-calculated.

**NUTRIENTS PER SERVING**

Calories	133	Dietary Fiber	2.51 g	Sodium	294.00 mg	Sat. Fat	0.00 g
Carbohydrates	27.10 g	Protein	4.43 g	Total Fat	1.25 g	Trans Fat	0.00 g