

# Recipe Prep Sheet

American Dairy Association North East

## 990057 - Pasta Bake with Garlic Bread

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 50

Portion Size: CUP

Ingredient #	Ingredient Name	Measurements	Instructions
018963	GARLIC BREAD,FRZ	50 slice presliced	No Instructions Assigned
023567	BEEF,GROUND,85% LN MEAT / 15% FAT,RAW	8 lb + 8 oz	<p><b>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</b></p> <p>Brown the ground beef,then drain. Add onions and continue cooking for 5 minutes.</p>
011282	ONIONS,RAW	8 oz, chopped	
799903	GARLIC,GRANULATED	1 1/2 TBSP	<p>Add all spices,tomato puree,and water (smaller amount). Simmer for one hour.</p> <p><b>CCP:</b> Heat to 155° F or higher for at least 15 Seconds</p>
002030	PEPPER,BLACK	1/2 tbsp, ground	
011547	TOMATO PRODUCTS,CND,PUREE,WO /SALT	3/4 #10 Can	
014429	WATER,MUNICIPAL	2 qt	
002047	SALT,TABLE	1 TBSP	
002029	PARSLEY,DRIED	1/4 cup	
002003	SPICES,BASIL,DRIED	2 tbsp, ground	
799905	OREGANO LEAVES,DRIED	2 tbsp, ground	
002023	MARJORAM,DRIED	1 tbsp	
799906	THYME LEAF,DRIED	1/2 tbsp, ground	

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Ingredient #	Ingredient Name	Measurements	Instructions
014429	WATER,MUNICIPAL	6 gal	Heat 6 gallons of water to boiling, add the salt, and slowly add the pasta. Cook 10-12 minutes, stirring constantly so it does not stick together. Do not overcook. Drain well; run cold water over pasta to cool slightly.  Stir into meat sauce.
002047	SALT, TABLE	2 TBSP	
799984	PASTA, PENNE, MULTI-GRAIN, DRY	4 lb + 12 OZ	
051558	Cheese, Mozzarella, Lite, Shredded	2 LB	Divide mixture into 3- 4" deep half pans. For 100 serving you can use 6- 4" deep full pans.  Sprinkle with shredded mozzarella cheese and hold for meal service. Serve with an 8 oz spoodle.  <b>CCP:</b> Hold at 135° F or higher.  <b>CCP:</b> Hold for hot service at 135° F or higher

\*Nutrients are based upon 1 Portion Size (CUP)

Calories <sup>1</sup>	536.512 kcal	Total Fat	21.411 g	Total Dietary Fiber	3.635 g	Vitamin C	*5.544* mg	35.917% Calories from Total Fat
Saturated Fat <sup>1</sup>	8.107 g	Trans Fat <sup>2</sup>	*0.764* g	Protein	29.006 g	Iron	*5.531* mg	13.600% Calories from Sat Fat
Sodium <sup>1</sup>	844.082 mg	Cholesterol	58.730 mg	Vitamin A	*283.020* IU	Water	*600.313* g	*1.282%* Calories from Trans Fat
Sugars	*3.970* g	Carbohydrate	55.960 g	Calcium	*67.012* mg	Ash	*N/A* g	41.721% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			21.626% Calories from Protein
Type of Fat	-							

### Components

Meat/Meat ALT	1.75 oz eq	Grain	2 oz eq	Fruit	cup	Vegetable	cup	Milk	cup
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