



Recipe Name: Homestyle Meat Sauce and Spaghetti

File No:

Recipe Adapted From:



On Wisconsin!

Grade Group (s): K-8, 9-12	HACCP Process <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Sauce Ingredients: Beef Crumbles, Cooked, Frozen, USDA #100134 (1.5 oz = 1 oz eq) Oil, Olive Onions, Raw, Chopped Garlic, Granulated Pepper, Ground Tomato, Paste, Low Sodium, Cnd USDA #100327 Parsley, Dried Basil, Dried Oregano, Dried Marjoram, Dried Thyme, Dried Salt Water	7¼ lbs	1½ Tbsp 1⅓ cup 1 Tbsp 1½ tsp 1½ tsp 2 qt 1 cup ¼ cup 2 Tbsp 2 Tbsp 1 Tbsp 1½ tsp ½ Tbsp 2 qt	1. Heat oil in a large pot. Sauté onions for at least 5 minutes. 2. Add beef crumbles, granulated garlic, pepper, tomato paste, water, salt, parsley, basil, oregano, marjoram, and thyme. Mix well. 3. Simmer for 1 hour. CCP: Heat to 155°F or higher for at least 15 seconds. Cook Pasta: 5. Heat all 6 gallons of water to a rolling boil. 6. Break pasta into thirds and slowly add to water, stir constantly until water boils again. Cook 10-12 minutes or until al dente. Stir occasionally. Do not overcook. Drain well. 7. Lightly coat three steam table pans with pan release spray. Divide pasta evenly into the three steam table pans (10" x 12" x 4"). CCP: Hold for hot service at 135°F or higher.
Pasta Ingredients: Water Pasta, Spaghetti, WGR, Dry, USDA #110506	4 lbs 12 oz	6 gallons	

Meal Component Contribution				Total Yield		
Meat/Meat Alternate: 2 oz eq				Weight:		
Vegetable Subgroups				Number of Pans:		
DG	RO	BPL		Pan Size:		
	⅓ cup			Volume:		
S	O	A		Nutrition Analysis Based on Portion Size		
Fruit:				Calories: 318		
Grains: 1.5 oz eq				Saturated Fat (g): 4.33g		
Based on USDA Food Buying Guide-RAW				Sodium (mg): 327.38mg		
				Calculated using NutriKids		

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
 S - starchy O - other A - additional