002424 - Penne Pasta Bake : LPS 19	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1 Cup	Meat/Alt: 2 oz Grains: 2 oz Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
002013R Marinara Sauce, Scratch, Batch..................... 087380 Beef Crumbles, Pre-Cooked............................. 011284 ONIONS,DEHYDRATED FLAKES................... 902911 GARLIC POWDER.. 002003 SPICES,BASIL,DRIED..................................... 799905 OREGANO LEAVES,DRIED............................ 902940 CHEESE,COTTAGE,LOWFAT,2% MILKFAT.... 902706 CHEESE,MOZZARELLA,SHRED..................... 902676 PENNE PASTA..	7 quart 3 lbs + 2 3/4 ozs 3 ozs 2 Tbsp + 1 3/4 tsp 1 Tbsp + 5/8 tsp 1 Tbsp + 5/8 TSP (ground) 1 lb + 12 ozs 3 lbs + 14 1/2 ozs 5 lbs + 9 ozs	**CCP:** Heat to 155° F or higher for at least 15 Seconds **Preparation Instructions:** 1. Prepare marinara sauce according to the recipe listed in the instructions. 2. Combine beef crumbles, onions, garlic, basil, and oregano. Steam 30 - 40 min or until internal temperature reaches 155°. 3. Divide pasta across the appropriate number of 4" hotel pans, with 2 lb + 12.125 oz of dry pasta per pan. Steam for 5 min. It should have just started to cook. Do not over steam. 4. Add marinara sauce, beef crumbles, some of the mozzarella cheese, and cottage cheese to the pasta. 1 pan = 25 servings • Each 4" hotel pan needs: • 3 QT + 2 c cups Marinara • 1 lb 14 oz of beef and spices • 14 oz cottage cheese • 16.25 oz mozzarella cheese 5. Sprinkle the top of the dish with the rest of the mozzarella cheese. Each hotel pan needs 15 oz cheese on top. 6. Cover and bake at 350° fo 30 - 40 minutes to an internal temperature of 155°. **CCP:** *ALL FULLY COOKED FOODS WILL BE HELD/MAINTAINED AT OR ABOVE 135° BEFORE AND DURING SERVICE*

Alternate Preparation Instructions:

1. Follow steps 1 and 2 in the instructions above.

2. Combine the following in each 6" hotel pan (25 servings/pan):
- 3 QT + 2 c cups Marinara
- 1 QT + 2 C water
- 1 lb 14 oz of beef
- 14 oz cottage cheese
- 16.25 oz mozzarella cheese
- 2 lb + 12.125 oz dry penne noodles
NOTE: Do not pre-cook the noodles.

3. Cover and bake in the oven at 375° for 1 hr- 1 hr 20 min. Until the internal temperature reaches 155° and the liquid has absorbed.

4. Carefully remove from the oven and sprinkle the remaining mozzarella cheese on top. You will need 15 oz per pan.

5. Return to the oven to melt the cheese.

Serving Instructions:

K-8: Cut each full hotel pan into 25 pieces and serve using a number 4 scoop.

Pre-K: Serve using a # 5 scoop. You should get 43 servings per pan.

Serving Contributions:

4 scoop = 2 MMA/ 2 Grains
#5 scoop = 1.5 MMA/ 1.5 Grains

*Nutrients are based upon 1 Portion Size (1 Cup)

Calories	410 kcal	Cholesterol	37 mg	Sugars	*5.9* g	Calcium	*70.14* mg	25.80%	Calories from Total Fat
Total Fat	11.74 g	Sodium	1074 mg	Protein	23.65 g	Iron	*4.80* mg	11.97%	Calories from Saturated Fat
Saturated Fat	5.45 g	Carbohydrates	53.19 g	Vitamin A	*457.6* IU	Water[1]	*39.49* g	*0.00%*	Calories from Trans Fat
Trans Fat[2]	*0.00* g	Dietary Fiber	4.71 g	Vitamin C	*10.7* mg	Ash[1]	*1.41* g	51.92%	Calories from Carbohydrates
								23.09%	Calories from Protein

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
[1] - denotes optional nutrient values
[2] - Trans Fat value is provided for informational purposes only, not for monitoring purposes.