

CEREALS AND PASTA PRODUCTS No.E 004 00
BOILED PASTA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
207 cal	41 g	7 g	1 g	0 mg	292 mg	16 mg

Ingredient

WATER
 SALT
 OIL,SALAD
 SPAGHETTI NOODLES,DRY

Weight

66-7/8 lbs
 2-1/2 oz
 1-7/8 oz
 12 lbs

Measure

8 gal
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp
 3 gal 1 qts

Issue

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Slowly add pasta while stirring constantly until water boils again. Cook according to times in Note 1; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.

Notes

- 1 Macaroni or egg noodles should cook for 8 to 10 minutes; spaghetti for 10 to 12 minutes; vermicelli for 7 to 10 minutes.
- 2 When held on steam table, mix 1 tablespoon salad oil with pasta in each steam table pan to prevent product from sticking together.
- 3 To reheat pasta before serving, place desired quantity in a wire basket; lower into boiling water 2 to 3 minutes. Drain well. Place in greased steam table pans.