

SPAGHETTI & MEAT SAUCE (PRECOOKED GROUND BEEF)

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
542 cal	54 g	29 g	22 g	73 mg	1278 mg	120 mg

Ingredient

BEEF,GROUND,PRECOOKED
 SAUCE,MARINARA,PREPARED
 GARLIC POWDER
 SEASONING,ITALIAN
 SALT
 WATER,BOILING
 SPAGHETTI NOODLES,DRY
 OIL,SALAD

Weight

15 lbs
 30 lbs
 2-3/8 oz
 1 oz
 5-1/8 oz
 83-5/8 lbs
 12 lbs
 1 lbs

Measure

3 gal 2-3/8 qts
 1/2 cup
 1/2 cup
 1/2 cup
 10 gal
 3 gal 1 qts
 2 cup

Issue

Method

- 1 SAUCE: Combine marinara sauce and precooked ground beef in steam kettle or saucepot. Mix well. Bring to a boil on medium heat. Reduce heat and simmer 5 minutes. Stir in seasonings. Reduce heat. CCP: Hold for service at 140 F. or higher.
- 2 SPAGHETTI: Add salt to boiling water.
- 3 Quickly scatter spaghetti noodles into boiling water in small batches. This prevents noodles from sticking together. Stir periodically while adding noodles.
- 4 Cook spaghetti 8-12 minutes, or until white center no longer appears when a test noodle is cut in half. Stir frequently during cooking time. Begin testing for doneness after 8 minutes. Cooking times vary, depending upon noodle size. Drain immediately. Rinse excess starch from pasta with HOT tap water. Fluff spaghetti with gloved hands or tongs while rinsing.
- 5 Divide pasta evenly between steam table pans. Add 1/2 cup vegetable oil to each pan of pasta. Coat pasta with oil. CCP: Hold for service at 140 F. or higher.
- 6 Serve 1 cup spaghetti with 1 cup meat sauce.