

SPAGHETTI WITH MEATBALLS (GROUND TURKEY)

Yield 100

Portion 1 Serving

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
443 cal	66 g	28 g	8 g	72 mg	1630 mg	110 mg

Ingredient**Weight****Measure****Issue**

TOMATOES,CANNED,DICED,INCL LIQUIDS	26-1/2 lbs	2 gal 3-1/2 qts	
TOMATO PASTE,CANNED	9-1/4 lbs	1 gal	
WATER	8-1/3 lbs	1 gal	
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
SUGAR,GRANULATED	7 oz	1 cup	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
GARLIC POWDER	1 oz	3-1/3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
THYME,GROUND	1/3 oz	2 tbsp	
OREGANO,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
PEPPER,RED,GROUND	1/8 oz	1/4 tsp	
BAY LEAF,WHOLE,DRIED	3/8 oz	12 lf	
TURKEY,GROUND,90% LEAN,RAW	20 lbs		
ONIONS,FRESH,CHOPPED	2-3/8 lbs	1 qts 2-3/4 cup	2-2/3 lbs
BREADCRUMBS,DRY,GROUND,FINE	2-3/8 lbs	2 qts 2 cup	
EGGS,WHOLE,FROZEN	12-7/8 oz	1-1/2 cup	
SALT	3 oz	1/4 cup 1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
SALT	2-1/2 oz	1/4 cup 1/3 tbsp	
SPAGHETTI NOODLES,DRY	12 lbs	3 gal 1 qts	
WATER,BOILING	66-7/8 lbs	8 gal	

Method

- 1 Combine tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, red pepper, and bay leaves; mix well. Bring to a boil; reduce heat; simmer 1 hour or until thickened, stirring occasionally. Remove bay leaves.
- 2 Combine turkey, onions, bread crumbs, eggs, salt, and pepper; mix lightly but thoroughly.
- 3 Shape into 300 - 1-1/3 ounce balls. Place 100 balls in each pan.
- 4 Using a convection oven, bake 12-14 minutes at 350 F. on high fan, closed vent or until browned. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Discard fat. Remove to serving pan. CCP: Hold for service at 140 F. or higher.
- 5 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender, stirring occasionally. Do not overcook. Drain thoroughly.
- 6 EACH PORTION: 3 meatballs, 3/4 cup sauce, and 1 cup spaghetti.