

ANGEL HAIR PASTA, FILIPINO STYLE WITH SHRIMP

Yield 100

Portion 12 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
212 cal	27 g	20 g	3 g	152 mg	1792 mg	74 mg

**Ingredient**

SHRIMP,RAW,PEELED,DEVEINED  
 PASTA,ANGEL HAIR  
 SALT  
 WATER  
 COOKING SPRAY,NONSTICK  
 VEGETABLE,STIR FRY,FROZEN  
 ONIONS,FRESH,CHOPPED  
 GARLIC POWDER  
 SAUCE,TERIYAKI

**Weight**

20 lbs  
 12 lbs  
 5-1/8 oz  
 66-7/8 lbs  
 2 oz  
 12 lbs  
 6 lbs  
 1-1/4 oz  
 2-1/4 lbs

**Measure**

8 gal 3-7/8 qts  
 1/2 cup  
 8 gal  
 1/4 cup 1/3 tbsp  
 1 gal 3-1/2 qts  
 1 gal 1/4 qts  
 1/4 cup 1/3 tbsp  
 1 qts

**Issue**

6-2/3 lbs

**Method**

- 1 CCP: Thaw shrimp under refrigeration at 41 F. or below.
- 2 Angel Hair Pasta: Bring water to a boil. Add salt to boiling water. Break pasta into 6 inch pieces. Add to boiling water while stirring constantly. Cook 6 to 8 minutes, or until tender. Drain. Rinse with hot water. Drain thoroughly. Divide between two steam table pans.
- 3 Spray griddle with non-stick cooking spray. Cook onions and vegetables for five minutes, stirring frequently with spatula. Add shrimp. Grill three minutes. CCP: Internal temperature must reach 145 or higher for 15 seconds.
- 4 Add garlic to shrimp mixture. Mix well. Divide shrimp and vegetables between the two steam table pans of pasta. Add two cups teriyaki sauce. Toss to mix well. CCP: Hold for service at 140 F. or higher.