

**SPAGHETTI WITH MEAT SAUCE (GROUND TURKEY)**

Yield 100

Portion 1 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium  | Calcium |
|----------|---------------|---------|-----|-------------|---------|---------|
| 405 cal  | 63 g          | 25 g    | 7 g | 51 mg       | 1422 mg | 102 mg  |

**Ingredient**

**Weight**

**Measure**

**Issue**

|                                    |            |                    |           |
|------------------------------------|------------|--------------------|-----------|
| TURKEY,GROUND,90% LEAN,RAW         | 18 lbs     |                    |           |
| TOMATOES,CANNED,DICED,INCL LIQUIDS | 27-5/8 lbs | 3 gal              |           |
| TOMATO PASTE,CANNED                | 11-1/2 lbs | 1 gal 1 qts        |           |
| WATER                              | 6-1/4 lbs  | 3 qts              |           |
| ONIONS,FRESH,CHOPPED               | 4-1/4 lbs  | 3 qts              | 4-2/3 lbs |
| SUGAR,GRANULATED                   | 7 oz       | 1 cup              |           |
| SALT                               | 3-3/8 oz   | 1/4 cup 1-2/3 tbsp |           |
| GARLIC POWDER                      | 1-5/8 oz   | 1/4 cup 1-2/3 tbsp |           |
| BASIL,DRIED,CRUSHED                | 7/8 oz     | 1/4 cup 1-2/3 tbsp |           |
| THYME,GROUND                       | 1/2 oz     | 3 tbsp             |           |
| OREGANO,CRUSHED                    | 7/8 oz     | 1/4 cup 1-2/3 tbsp |           |
| PEPPER,BLACK,GROUND                | 1/4 oz     | 1 tbsp             |           |
| BAY LEAF,WHOLE,DRIED               | 1/4 oz     | 8 each             |           |
| WATER,BOILING                      | 83-5/8 lbs | 10 gal             |           |
| SPAGHETTI NOODLES,DRY              | 12 lbs     | 3 gal 1 qts        |           |
| SALT                               | 2-1/2 oz   | 1/4 cup 1/3 tbsp   |           |

**Method**

- 1 Cook turkey in steam-jacketed kettle or stock pot until turkey loses its pink color. Stir. Drain or skim off excess fat.
- 2 Add tomatoes, tomato paste, water, onions, sugar, salt, garlic powder, basil, thyme, oregano, pepper, and bay leaves to turkey. Mix well.
- 3 Bring to a boil; reduce heat; cover; cook at low heat about 1 hour, stirring frequently. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 4 Remove bay leaves before serving. 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 10 to 12 minutes or until tender, stirring occasionally. Drain thoroughly.