

## PASTA TOSCANO

Yield 100

Portion 9 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
447 cal	33 g	24 g	24 g	85 mg	1341 mg	188 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
WATER	54-1/3 lbs	6 gal 2 qts	
SALT	1-1/2 oz	2-1/3 tbsp	
OIL,SALAD	1 oz	2 tbsp	
PASTA,PENNE	10 lbs	7 gal 1-7/8 qts	
SAUSAGE,ITALIAN,HOT	22 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
PEPPERS,GREEN,FRESH,CHOPPED	6 lbs	1 gal 5/8 qts	7-1/3 lbs
ONIONS,FRESH,CHOPPED	6 lbs	1 gal 1/4 qts	6-2/3 lbs
PEPPERS,RED,FRESH,SLICED	6 lbs	1 gal 3-3/8 qts	7-1/3 lbs
CHICKEN BROTH		1 gal	
ONION POWDER	7/8 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
FENNEL,GROUND	1/4 oz	1 tbsp	
CHEESE,MOZZARELLA,PART SKIM,SHREDDED	2 lbs	2 qts	
CHEESE,PARMESAN,GRATED	14-1/8 oz	1 qts	
PARSLEY,DEHYDRATED,FLAKED	3/4 oz	1 cup	

**Method**

- 1 Add salt and salad oil to water. Heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or according to package instructions. Drain well. Hold for use in Step 7.
- 3 Place sausage in single layer on 2 ungreased sheet pans. Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. Remove from oven and let sausage stand for 3 minutes. Cut sausage diagonally into 1/2 inch slices.
- 4 Lightly spray griddle or tilt frying pan with non-stick cooking spray. Grill peppers, onions and sausage 6 to 8 minutes while tossing intermittently; lightly spray with cooking spray if needed.
- 5 Combine chicken broth, onion powder, pepper, and fennel. Stir well to blend. Heat to a simmer.
- 6 Combine pasta and cooked sausage/pepper-onion mixture. Pour seasoned broth over pasta/sausage mixture. Add mozzarella and parmesan cheeses and parsley. Toss lightly to evenly distribute all ingredients.
- 7 Place 2-1/3 gal cooked pasta/sausage mixture into each ungreased steam table pan; cover.
- 8 Using a convection oven, bake at 325 F. 20 to 25 minutes on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.