

BAKED HAM AND SPAGHETTI PIE

Yield 100

Portion 2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
499 cal	48 g	28 g	21 g	58 mg	2231 mg	252 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
BACON,PRECOOKED,CHOPPED	5 lbs		
SAUCE,MARINARA,PREPARED	16-3/4 lbs	2 gal	
TOMATOES,CANNED,DICED,DRAINED	17-5/8 lbs	2 gal	
GARLIC POWDER	2-3/8 oz	1/2 cup	
SEASONING,ITALIAN	1 oz	1/2 cup	
CHEESE,PARMESAN,GRATED	2 lbs	2 qts 1-1/8 cup	
HAM,COOKED,DICED	10 lbs		
WATER,BOILING	83-5/8 lbs	10 gal	
SALT	5-1/8 oz	1/2 cup	
SPAGHETTI NOODLES,DRY	10 lbs	2 gal 2-7/8 qts	
CHEESE,MOZZARELLA,SHREDDED	1 lbs	1 qts	

Method

- 1 SAUCE: Combine bacon, marinara sauce, tomatoes, garlic, basil, parmesan cheese and ham. Reserve for use in Step 5.
- 2 Add salt to boiling water.
- 3 Quickly scatter spaghetti noodles into boiling water in small batches. This prevents noodles from sticking together. Stir while adding noodles.
- 4 Cook spaghetti 8 minutes. Stir frequently during cooking time. Drain immediately. Do not rinse.
- 5 Combine hot pasta with sauce. Mix well.
- 6 Divide between steam table pans. Cover each pan with foil. Seal tightly.
- 7 Bake in preheated convection oven at 325 F. with fan on for 40 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Remove from oven and top with mozzarella cheese.
- 8 CCP: Hold for service at 140 F. or higher.