

**SPAGHETTI & MEAT BALLS (PRECOOKED MEATBALLS)**

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
747 cal	60 g	27 g	45 g	67 mg	2274 mg	167 mg

**Ingredient**

MEATBALLS,FROZEN,PRECOOKED,10UNCE  
 COOKING SPRAY, NONSTICK  
 SAUCE,MARINARA,PREPARED  
 GARLIC POWDER  
 SEASONING,ITALIAN  
 SALT  
 WATER,BOILING  
 SPAGHETTI NOODLES,DRY  
 OIL,SALAD

**Weight**

25 lbs  
 2 oz  
 30 lbs  
 2-3/8 oz  
 1 oz  
 5-1/8 oz  
 83-5/8 lbs  
 12 lbs  
 1 lbs

**Measure**

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

**Issue****Method**

- 1 Spray sheet pans with non-stick cooking spray. Divide meatballs evenly between 3 sheet pans. Using a convection oven, bake at 350 F. 25 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds.
- 2 SAUCE: While meatballs are baking, combine marinara sauce and seasonings in steam kettle or saucepot. Mix well. Bring to a boil on medium heat. Reduce heat and simmer 5 minutes. CCP: Hold for service at 140 F. or higher.
- 3 Remove meatballs from oven. Divide meatballs into 2 steam table pans. Ladle 1 gallon marinara sauce over meatballs in each
- 4 SPAGHETTI: Add salt to boiling water. Quickly scatter spaghetti noodles into boiling water in small batches. This prevents noodles from sticking together. Stir periodically while adding noodles.
- 5 Cook spaghetti 8-12 minutes, or until white center no longer appears when a test noodle is cut in half. Stir frequently during cooking time. Begin testing for doneness after 8 minutes. Cooking times vary, depending upon noodle size. Drain immediately. Rinse excess starch from pasta with HOT tap water.
- 6 Divide pasta evenly between steam table pans. Add 1/2 cup vegetable oil to each pan of pasta. Coat pasta with oil. CCP: Hold for service at 140 F. or higher.
- 7 Serve 1 cup spaghetti with 4 meat balls and 6 ounces of sauce.