

PASTA PIZZA BAKE

Recipe: 000321 Pasta Pizza Bake

Recipe Source: Donna Davis, ISA, Houston, TX

Recipe Group: ENTREES



Alternate Recipe Name:

Number of Portions: 24

Size of Portion: 3" X 3.33"

020099 MACARONI, DRY, ENR.....	1 1/2 LB	Prepare pasta according to package directions.
990001 OIL, SALAD, TYPE A..... 002020 GARLIC POWDER..... 002047 SALT, TABLE..... 001143 EGG SUBSTITUTE, LIQUID.....	1/4 CUP 1 TSP 1 1/2 TSP 1 3/4 CUP	Drain pasta and allow to cool slightly. Mix with oil, egg, salt, and garlic. Pour into full 2.5 inch deep steamtable pan that has been coated with pan spray.
990024 Spaghetti Sauce, Red Gold Nutritionally Enhanced...	1/2 #10 CAN	Bake at 350-degrees for 10 minutes. Remove from oven. Top with 6 cups Red Gold Nutritionally Enhanced Spaghetti Sauce.
001028 CHEESE, MOZZARELLA, PART SKIM MILK.....	32 OZ	Top with shredded moz. cheese.
007057 PEPPERONI, PORK, BEEF.....	4 OZ	Top with pepperoni slices.
		Bake 15-20 minutes at 350-degrees or until cheese is melted and bubbly.
		Cut 4 X 6 for 24 servings per pan.
		Pepperoni does not contribute towards the m/ma so this can be a vegetarian dish without it and still meet 2 oz m/ma.

Calories	289	Iron	2.08 Mg	Protein	17.05 G	23.58%	Calories from Prot
Cholesterol	30 Mg	Calcium	321.58 Mg	Carbohydrates	28.71 G	39.70%	Calories from Carb
Sodium	569 Mg	Vitamin A	248* IU	Total Fat	11.70 G	36.41%	Calories from T Fat
Dietary Fiber	1.99 G	Vitamin C	30.03 Mg	Saturated Fat	5.15 G	16.03%	Calories from S Fat
				Trans. Fat	0.00* G	0.00%	Calories from Trans. Fat

Miscellaneous

Meat/Alt 2.000 oz.

Grain/Bread 1.000 srv.

F/V/J 0.250 cup

Milk fl. oz.

Moisture & fat Change

Moisture Change 0%

Fat Change 0%

Type of Fat:

Recipe Details:



Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	020099	MACARONI, DRY, ENR			
I	990001	OIL, SALAD, TYPE A			
I	002020	GARLIC POWDER			
I	002047	SALT, TABLE			
I	001143	EGG SUBSTITUTE, LIQUID			
I	990024	Spaghetti Sauce, Redgold Nutritionally Enh.			
I	001028	CHEESE, MOZZARELLA, PART SKIM MILK			
I	007057	PEPPERONI, PORK, BEEF			