

**ORZO, WITH SPINACH, TOMATO, AND ONION**

**Yield** 100

**Portion** 9-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
62 cal	10 g	3 g	2 g	2 mg	456 mg	104 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

WATER	66-7/8 lbs	8 gal	
SALT	1-7/8 oz	3 tbsp	
OIL,SALAD	1 oz	2 tbsp	
PASTA,ORZO	1-2/3 lbs	1 gal 1 qts	
ONIONS,FRESH,CHOPPED	5 lbs	3 qts 2-1/8 cup	5-1/2 lbs
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
TOMATOES,CANNED,DICED,DRAINED	13-1/4 lbs	1 gal 2 qts	
BASIL,DRIED,CRUSHED	2-1/2 oz	1 cup	
SPINACH,CHOPPED,FROZEN	4 lbs	2 qts 3-5/8 cup	
CUMIN,GROUND	7/8 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	2/3 oz	3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
SALT	1 oz	1 tbsp	
CHEESE,PARMESAN,GRATED	7 oz	2 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 about 9 minutes or until tender; stirring occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Stir-cook onions in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly.
- 5 Add the tomatoes, spinach, basil, salt, cumin, pepper and garlic powder, stir to combine. Bring to a boil. Cover; reduce heat; simmer for 5 minutes.
- 6 Add the orzo; stir to blend. Bring to a boil. Cover; reduce heat; simmer for 5 minutes. CCP: Temperature must reach 140 F. or higher for 15 seconds.
- 7 Place 3 gallons vegetable pasta mixture in each pan.
- 8 Distribute 1 cup parmesan cheese evenly over vegetable pasta mixture in each pan. CCP: Hold for service at 140 F. or higher.