

SPAGHETTI WITH MEAT SAUCE, RTU (GROUND BEEF)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
469 cal	55 g	26 g	15 g	57 mg	1092 mg	62 mg

Ingredient

BEEF,GROUND,BULK,RAW,90% LEAN
 SAUCE,SPAGHETTI,CANNED,RTU
 SALT
 WATER,BOILING
 SPAGHETTI NOODLES,DRY

Weight

16 lbs
 46-1/3 lbs
 2-1/3 oz
 83-5/8 lbs
 12 lbs

Measure

5 gal 1 qts
 1/4 cup
 10 gal
 3 gal 1 qts

Issue

Method

- 1 Cook beef in steam-jacketed kettle or stock pot until beef loses its pink color, stirring to break apart.
- 2 Add spaghetti sauce to meat; stir well to distribute meat.
- 3 Cook at medium heat until sauce comes to a boil; reduce heat, simmer 5 minutes to blend flavors, stirring as necessary. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
- 4 Add salt to boiling water. Slowly add spaghetti while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stirring occasionally. Drain thoroughly.