

**CEREALS AND PASTA PRODUCTS No.E 012 00**  
**NOODLES JEFFERSON**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
241 cal	29 g	10 g	9 g	58 mg	509 mg	143 mg

**Ingredient**

WATER,WARM

SALT

OIL,SALAD

NOODLES,EGG

BUTTER,MELTED

SALT

PEPPER,BLACK,GROUND

CHEESE,PARMESAN,GRATED

**Weight**

50-1/8 lbs

1-7/8 oz

1-1/2 oz

9 lbs

1-1/4 lbs

5/8 oz

1/4 oz

2 lbs

**Measure**

6 gal

3 tbsp

3 tbsp

6 gal 2-7/8 qts

2-1/2 cup

1 tbsp

1 tbsp

2 qts 1 cup

**Issue**

**Method**

- 1 Add salt and oil to water; heat to a rolling boil.
- 2 Slowly add noodles, stirring constantly, until water boils again. Cook about 8 to 10 minutes or until tender. Drain thoroughly.
- 3 Add butter, salt and pepper to noodles. Stir well.
- 4 Add cheese; toss well. CCP: Hold for service at 140 F. or higher.