

PASTA PRIMAVERA

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
288 cal	54 g	12 g	4 g	2 mg	691 mg	169 mg

Ingredient**Weight****Measure****Issue**

SALT	1-1/2 oz	2-1/3 tbsp	
OIL,SALAD	1/3 oz	1/3 tsp	
WATER	54-1/3 lbs	6 gal 2 qts	
MACARONI NOODLES,ROTINI,DRY	10 lbs	2 gal 2-7/8 qts	
OIL,SALAD	5-3/4 oz	3/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	14-2/3 oz	3-3/8 cup	
TOMATOES,CANNED,DICED,DRAINED	19-7/8 lbs	2 gal 1 qts	
MILK,EVAPORATED,SKIM,CANNED	5 lbs	2 qts 1 cup	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	
SALT	1-2/3 oz	2-2/3 tbsp	
GARLIC POWDER	5/8 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
OREGANO,CRUSHED	1/8 oz	1 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	3-1/2 lbs	2 qts 1-7/8 cup	3-7/8 lbs
MUSHROOMS,CANNED,DRAINED	6-7/8 lbs	1 gal 1 qts	
CARROTS,FRESH	2-3/4 lbs		3-1/3 lbs
SQUASH,ZUCCHINI,FRESH,SLICED	2-1/2 lbs	2 qts 2 cup	2-5/8 lbs
SQUASH,FRESH,SUMMER,SLICED	2-1/2 lbs	2 qts 2 cup	2-5/8 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs
PEPPERS,RED,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	
CELERY,FRESH,SLICED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
BROCCOLI,FRESH,FLORETS	2 lbs	2 qts 2-3/8 cup	3-1/4 lbs
PARSLEY,DEHYDRATED,FLAKED	3/4 oz	1 cup	

Method

- 1 Add salt and salad oil to water; heat to rolling boil.
- 2 Add rotini to a steam-jacketed kettle and cook for 10 to 12 minutes, or until tender. Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 3 Blend salad oil and flour together to form a roux; using a wire whip, stir until smooth. Cook roux for 3 minutes stirring constantly.
- 4 Drain tomatoes. Reserve 1 gal tomato liquid. Set aside for use in Step 7.
- 5 Reconstitute milk in water. Gradually add milk and tomato liquid roux while stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 6 Add parmesan cheese, salt, garlic powder, pepper, oregano and basil to thickened sauce. Stir to blend well.
- 7 Add tomatoes, onions, mushrooms, carrots, zucchini, yellow squash, green peppers, red peppers, celery, broccoli and parsley to thickened sauce. Stir, bring to a boil. Cover; reduce heat; simmer 7 to 10 minutes until tender.
- 8 Add rotini to thickened sauce and vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the rotini with the vegetable sauce. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 9 Pour 3 gallons vegetable rontini mixture into each ungreased pan. CCP: Hold for service at 140 F. or higher.