

## INDONESIAN STYLE BEEF OVER NOODLES

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
325 cal	19 g	32 g	14 g	90 mg	1165 mg	29 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEEF,OVEN ROAST,PRE COOKED	20 lbs		
BEEF BROTH		1 gal	
SAUCE,STEAK	1-1/8 lbs	2 cup	
CATSUP	1-5/8 lbs	3 cup	
HOT SAUCE	8 oz	1 cup	
CORNSTARCH	4-1/2 oz	1 cup	
WATER	83-5/8 lbs	10 gal	
PEANUT BUTTER	1-3/4 lbs	3 cup	
PASTA,ANGEL HAIR	12 lbs	8 gal 3-7/8 qts	
WATER	83-5/8 lbs	10 gal	
SALT	5-1/8 oz	1/2 cup	
ONIONS,GREEN,FRESH,CHOPPED	3-1/2 oz	1 cup	3-7/8 oz
PEPPER,RED,CRUSHED	<1/16th oz	1/3 tsp	

**Method**

- 1 Slice beef very thin (shave). Place beef in steam table pans.
- 2 Prepare broth according to manufacturer's instructions on label. Add steak sauce, catsup, and red pepper sauce to broth. Bring to a boil.
- 3 Dissolve cornstarch in water. Slowly add mixture to broth while stirring vigorously with a wire whip. Boil 2 minutes, or until cloudiness from cornstarch becomes clear. Stir in peanut butter.
- 4 Divide the sauce between the two pans of shredded beef.
- 5 Cover and bake in 350 F. convection oven with fan on for 10 minutes. CCP: Internal temperature must reach 140 F. or higher for 15 seconds. Hold at 140 F. or higher for service.
- 6 ANGEL HAIR PASTA: Add salt to boiling water. Quickly scatter noodles into boiling water in small batches. This prevents noodles from sticking together. Stir periodically while adding noodles.
- 7 Cook pasta 6-8 minutes, or until white center no longer appears when a test noodle is cut in half. Stir frequently during cooking time. Begin testing for doneness after 8 minutes. Cooking times vary, depending upon noodle size. Drain immediately. Rinse excess starch from pasta with HOT tap water.
- 8 Divide pasta evenly between four steam table pans. Add 1/2 cup vegetable oil to each pan of pasta. CCP: Hold for service at 140 F. or higher for service.
- 9 Serve 8 oz ladle of beef over one cup noodles. Garnish with chopped green onion and crushed red pepper.