COOKING for KIDS

STANDARDIZED RECIPE

Recipe Name: Baked Ziti

Ingredients	For 50 Servings		Directions
	Weight	Measure	
Pasta, rotini WG Barilla (Sysco)	3 1/8 lbs.		1. Cook rotini pasta until "al dente". Drain and set aside.
Oil, vegetable pure		¼ c.	2. Thoroughly wash all fresh produce. 3. Chop onion and peppers into small 1/4" pieces. 4. Heat oil over medium heat and cook vegetables until onion is translucent (clear and soft).
Pepper, green bell raw		2 c. chopped	
Onion, raw red		1 c. chopped	
Beef, crumble advance	5 lbs.		5. Place onions and peppers in a large pot. Add beef crumbles and heat through.
Spaghetti sauce, meatless (Red Gold)		½ # 10 can	6. Add spaghetti sauce, diced tomatoes, and spices to beef mixture. Cook, stirring occasionally, 10-15 minutes or until mixture reaches 135°F.
Tomato, diced no salt, canned		½ # 10 can	
Salt, table		2 T.	
Pepper, ground black		½ T.	
Thyme, ground		½ T.	
Basil, ground sweet		½ T.	
Oregano, ground		½ T.	
Garlic powder		½ T.	
Cheese, Mozzarella lumps, shredded	3 1/8 lbs.		7. Just prior to service: Stir in penne pasta. Divide equally into 3 steamtable pans. LIGHTLY SPRINKLE with parmesan cheese. Cover with equal amounts of mozzarella cheese. Place in 350°F oven until cheese melts.

Serving Size for Grades: K-8 is:_____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is:_____ (unit: cup, fl oz, each) Serving Utensil: _____

Meal Pattern Contributions

2 oz. meat alt., 0.5 oz. grain

Courtesy of Oklahoma City Public Schools