000074 - Spaghetti with Meat Balls :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #3 Complex Food Preparation Number of Portions: 100 Size of Portion: 3/4 Cup	Meat/Alt: 2 oz Grains: 2 oz Fruit: Vegetable: 0.25 cup Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
023572 BEEF,GROUND,80% LN MEAT / 20% FAT,RAW	20 lbs	Combine all ingredients into a large mixing bowl and stir until all
799957 BEANS, CANNED, PINTO, WHOLE, LOW-SODIUM	3 lbs + 12 ozs	ingredients are fully incorporated.
051504 Tomatoes, Diced, No Salt Added, Canned	3 lbs + 12 ozs	2. Using a #20 again, partian most hallo enterchart tray lined with
011333 PEPPERS,SWT,GRN,RAW	2 CUPS (chopped)	2. Using a #30 scoop, portion meat balls onto sheet tray lined with parchment paper.
011282 ONIONS,RAW	1 QT (chopped)	paronnoni papor.
018376 BREAD,CRUMBS,DRY,GRATED,SEASONED	2 qts	3. Bake at 350° F for 20 minutes or until internal temperature
051558 Cheese, Mozzarella, Lite, Shredded	3 lbs	reaches 165° F. Hold hot for service.
002030 PEPPER,BLACK	1 Tbsp + 1 TSP (ground)	
901071 OREGANO LEAVES, DRIED	1 Tbsp + 1 TSP	
ZOOOGA DACTA DENNE MULTI CDAIN DDV	7 lb c	4. Poil poeto in water until tender, fellowing manufacturaria
799984 PASTA, PENNE, MULTI-GRAIN, DRY	7 lbs	4. Boil pasta in water until tender, following manufacturer's
014429 BEVERAGES,H2O,TAP,MUNICIPAL	6 gals	instructions. Drain and place back into pot.
051497 Spaghetti Sauce, Low-sodium, Canned	8 lbs	5. Add marinara sauce and heat until internal temperature reaches
oo i to opagiiom caace, zew coalam, camica		135° F. Place pasta into hotel pans. Serve using 3/4 cup scoop and
		with 4 meat balls per serving.

*Nutrients are based upon 1 Portion Size (3/4 Cup)

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Calories	458 kcal	Cholesterol	69 mg	Sugars	*3.1* g	Calcium	*66.08* mg	42.91% Calories from Total Fat
Total Fat	21.85 g	Sodium	410 mg	Protein	25.76 g	Iron	*3.78* mg	16.42% Calories from Saturated Fat
Saturated Fat	8.36 g	Carbohydrates	37.91 g	Vitamin A	*203.0* IU	Water ¹	*292.35* g	*2.10%* Calories from Trans Fat
Trans Fat ²	*1.07* g	Dietary Fiber	2.89 g	Vitamin C	*6.7* mg	Ash ¹	*1.56* g	33.09% Calories from Carbohydrates
								22.49% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.