

Bolognese Meat Sauce - NSLP

General Information

Recipe #	Category	Source
1977440	Lunch Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Onions, raw	1 qt. chopped	
Garlic, raw	½ c.	
Vegetable oil, palm kernel	½ c.	
Hillshire Farm Beef Crumbles, 2.4 oz.	13 lbs., 12 oz.	
Tomatoes, red, ripe, raw, year round average	2 qt. chopped or sliced	
Furmanos; 1/15OZ Tomato Sauce - Low Sodium	13 lbs., 4 oz.	
Redpack Tomato Paste, 111oz Can - CS of 6	2 qt.	
Spices, garlic powder	½ c.	
Spices, pepper, black	3 tbsp., 1 tsp. ground	
Spices, pepper, red or cayenne	1 tbsp., 1 tsp.	
Spices, oregano, dried	½ c. leaves	
Spices, thyme, dried	½ c. leaves	
Beverages, water, tap, municipal	3 qt.	
Salt, table	⅓ c., 2 tsp.	
Spices, onion powder	½ c.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

- Heat oil in a large pot or rondeau.
- Add beef crumbles and season with part of the salt and pepper.
- Mince garlic and dice onion. Heat meat mixture if cooled. Add garlic and onion and cook for about 2 minutes on medium heat.
- Add meat and remaining ingredients, be sure to include the liquid in the diced tomatoes. Season with remaining salt and pepper and other ingredients. Reduce heat to low. Simmer for 45 minutes. Taste and adjust seasonings as needed.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as



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Serving Size	Yield
⅔ Cup	100.00

Nutrition Facts

Serving Size ⅔ Cup (198 gm)

Amount Per Serving	
Calories	164.955
% Daily Value*	
Total Fat	7.938 gm 12.212%
Saturated Fat	4.274 gm 21.37%
Trans Fat	0.000* gm
Cholesterol	33.679 mg 11.226%
Sodium	665.011 mg 27.709%
Total Carbohydrate	13.807 gm 4.602%
Dietary Fiber	2.503 gm 10.011%
Total Sugars	5.696 gm
Includes 0.000 * gm of Added Sugars	
Protein	12.904 gm 25.809%
Vitamin A	8.268* mcg RAE 0.919%
Vitamin C	6.529* mg 10.881%
Vitamin D	0.000* mcg
Calcium	47.214 mg 4.721%
Iron	3.300 mg 18.335%
Potassium	644.397 mg 13.711%
Saturated Fat % of Calories	23.319 %
Added Sugar % of Calories	0.000 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Red/Orange

0.25 cups

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated	Created
09-18-2025	09-18-2025

Edit Recipe