

Mama Mia Pasta Bake - NSLP

General Information

Recipe #	Category	Source
2012231	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Onions, raw	1 qt., 1 pt. chopped	
Garlic, raw	½ c.	
Vegetable oil, palm kernel	¼ c.	
Hillshire Farm Beef Crumbles, 2.4 oz.	10 lbs., 8 oz.	
Tomatoes, red, ripe, canned, packed in tomato juice	2 qt.	
Furmanos; 1/15OZ Tomato Sauce - Low Sodium	12 lbs., 12 oz.	
Redpack Tomato Paste, 111oz Can - CS of 6	1 qt., 1 pt., 1 c.	
Spices, garlic powder	½ c.	
Spices, pepper, black	2 tbsp. ground	
Spices, pepper, red or cayenne	2 tbsp.	
Spices, oregano, dried	½ c. leaves	
Spices, thyme, dried	½ c. leaves	
Salt, table	2 tbsp.	
Spices, onion powder	½ c.	
Beverages, water, tap, municipal	1 qt.	
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	3 gal., 3 qt., 1 pt. penne	
Beverages, water, tap, municipal	8 gal.	
Cheese, mozzarella, nonfat	3 qt. shredded	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large braising pan, heat oil. Add onions and garlic and cook for 2-3 minutes. Add meat and all other ingredients except for pasta. Be sure to include liquid from diced tomatoes. Reduce heat to low, simmer for 30-45 minutes. Taste and adjust seasonings as needed.
2. Cook pasta according to instructions on the box.
3. In a large mixing bowl, mix together sauce and pasta and then place in a baking dish and top with cheese. Place in a 350 degree F oven for 5-10 minutes uncovered to melt cheese and until internal temperature reaches 165 degrees F. Hold hot for service

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.



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Serving Size	Yield
1.25 Cup	100.00

Nutrition Facts

Serving Size 1.25 Cup (542 gm)		
Amount Per Serving		
Calories		364.414
		% Daily Value*
Total Fat	7.341 gm	11.294%
Saturated Fat	3.234 gm	16.172%
Trans Fat	0.001* gm	
Cholesterol	28.159* mg	9.386%
Sodium	475.817 mg	19.826%
Total Carbohydrate	56.632 gm	18.877%
Dietary Fiber	9.345 gm	37.38%
Total Sugars	7.032 gm	
Includes 0.000 * gm of Added Sugars		
Protein	22.291 gm	44.583%
Vitamin A	24.006* mcg RAE	2.667%
Vitamin C	7.106* mg	11.843%
Vitamin D	0.000* mcg	
Calcium	200.308 mg	20.031%
Iron	4.873 mg	27.074%
Potassium	739.193 mg	15.728%
Saturated Fat % of Calories		7.988 %
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	1.5 oz	

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 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.

Grains	2 oz
Red/Orange	0.5 cups

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated	Created
10-31-2025	10-31-2025

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