

Spaghetti Pizza - CACFP

General Information

Recipe #	Category	Source
2032426	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	1 pt., 1 c.	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	spaghetti 2 tbsp., 2 tsp.	
Egg, whole, raw, fresh	6 ½ large	
Parmesan cheese topping, fat free	¼ c.	
Cheese, mozzarella, nonfat	8 oz.	
Redpack Tomato Paste, 111oz Can - CS of 6	½ c.	
Furmanos; 1/15OZ Spaghetti Sauce - Low Sodium	1 pt., 1 c.	
Beef, ground, 90% lean meat / 10% fat, raw	12 oz.	
Spices, Italian Seasoning, 28oz, 1.75#, Monarch 207250	2 ¼ tsp.	
Spices, pepper, black	¼ tsp. ground	
Spices, garlic powder	1 ½ tsp.	



Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large pan brown meat and set aside.
2. Cook pasta until almost tender. Drain and rinse slightly to cool then add milk, eggs, parmesan, and mozzarella cheese.
3. Place pasta on a sprayed full sheet. Bake at 350 degrees F for 15 minutes to par bake.
4. Add tomato paste to sauce and add seasonings: Italian seasoning, black pepper, and garlic. Spread sauce evenly onto the pan over spaghetti all the way to the edge. Add light amount of the cheese, then meat, and then the rest of the cheese.
5. Bake for 10-12 minutes until slightly brown at 350 degrees F. Allow to set and then cut.

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 $\frac{2}{3}$ Cup Yield 25.00

Nutrition Facts

Serving Size $\frac{2}{3}$ Cup (83 gm)

Amount Per Serving

Calories 115.656

% Daily Value*

Total Fat 3.071 gm 4.724%

Saturated Fat 1.028 gm 5.139%

Trans Fat 0.079* gm

Cholesterol 59.031* mg 19.677%

Sodium 150.464 mg 6.269%

Total Carbohydrate 12.605 gm 4.202%

Dietary Fiber 1.720 gm 6.879%

Total Sugars 3.344 gm

Includes 0.000 * gm of Added Sugars

Protein 9.544 gm 19.087%

Vitamin A 35.425* mcg RAE 3.936%

Vitamin C 0.019* mg 0.031%

Vitamin D 0.293* mcg 1.466%

Calcium 113.598 mg 11.36%

Iron 1.286 mg 7.146%

Potassium 144.758 mg 3.08%

Saturated Fat % of Calories 7.997%

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 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.

Dates

Last Updated

01-06-2026

Created

12-11-2025

Grains	1 oz
Red/Orange	0.125 cups

Added Sugar Limitations i

Not applicable.

Vendors

US Foods 

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