



## Beefy Pizzeria Pasta

Zesty penne pasta main dish with fresh, local spinach and beef in a creamy tomato sauce.

**Recipe Project Name:** Fiscal Year 2021 Cohort A Team Nutrition Training Grant for School Meal Recipe Development  
California Department of Education

**Preparation Time:** 15 minutes

**Cook Time:** 45 minutes

**NSLP/SBP crediting information:**

2 cups provide 2 oz eq meat/meat alternate, 2 oz eq grains, ¼ cup red/orange vegetable, ⅜ cup dark green vegetable, ⅛ cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		6 gal		12 gal	<ol style="list-style-type: none"> <li>1. Use a large pot to boil water.</li> <li>2. Once water is boiling, add pasta and stir constantly so that it does not stick.</li> <li>3. Cook pasta al dente, 6-8 minutes.</li> <li>4. Drain pasta and then rinse under running cold water. Set aside.</li> <li>5. Brown and cook ground beef in a tilting skillet.</li> </ol> <p><b>Critical Control Point:</b> Heat to internal temperature of 165 °F or higher for at least 17 seconds.</p>
Pasta, penne, whole wheat, dry	6 lb 4 oz	1 gal 3 qt 2 cups	12 lb 8 oz	3 gal 3 qt	
Beef, ground, raw, (no more than 15% fat)	7 lb		14 lb		



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Onions, dehydrated flakes	1 oz	½ cup	2 oz	1 cup	6. Add onion flakes and black pepper to cooked ground beef.
Black pepper, ground		1 Tbsp		2 Tbsp	
*Spinach, fresh, raw, washed, ready-to-use	6 lb 12 oz	6 gal 1 qt 2 cups	13 lb 8 oz	12 gal 3 qt	7. Place spinach in a colander and rinse under cold running water. 8. Add spinach to ground beef and continue cooking for 5 minutes. 9. Stir constantly until spinach is tender.
Tomatoes, diced, canned, USDA Foods	9 lb 4½ oz	1 gal 2 ¼ cups 2 Tbsp  About 1 ½ No. 10 cans	18 lb 9 oz	2 gal 1 qt ¾ cup  About 3 No. 10 cans	10. Add diced tomatoes to beef and spinach mixture and continue cooking for 5 minutes. Stir constantly.
Cheese spread, American or cheddar cheese base	2 lb		4 lb		11. Reduce skillet heat to medium. 12. Add cheese to beef and spinach mixture. Stir well until cheese mixture begins to soften. Approximately 8-11 minutes.
Oregano, leaves, dry	1½ oz	½ cup	3 oz	1 cup	13. Add oregano and cooked pasta to beef, spinach, and cheese mixture. 14. Mix all ingredients thoroughly until pasta is coated with cheese and tomato sauce. <b>Critical Control Point:</b> Heat to 165 °F or higher for at least 15 seconds. 15. Place in 4" steam table pans. For 50 servings, use 2 pans.



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					For 100 servings, use 4 pans. <b>Critical Control Point:</b> Hold for hot service at 135 °F or higher. <b>16.</b> Using 8 oz portion server, serve two 8 oz ladles of beefy pizzeria pasta per student.



**BEEFY PIZZERIA PASTA  
NUTRITION INFORMATION**

For two 8 ounce ladles

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>405</b>
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<b>Total Fat</b>	<b>13 g</b>
Saturated Fat	5 mg
Cholesterol	50 mg
<b>Sodium</b>	<b>304 mg</b>
<b>Total Carbohydrate</b>	<b>51 g</b>
Dietary Fiber	8 g
Total Sugars	6 g
Added Sugars included	N/A
<b>Protein</b>	<b>25 g</b>
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Vitamin A	6227 IU
Vitamin C	26 mg
Vitamin D	0 IU
Calcium	212 mg
Iron	6 mg
Potassium	N/A

N/A=data not available.

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Equipment Needed: tilting skillet, large stock pot, colander, measuring cups and spoons, large metal mixing spoon, 4" steam table pans (2 for 50 servings; 4 for 100 servings)

Main dish, Mediterranean profile

Cooking Process #3: Complex food preparation

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

**YIELD/VOLUME**

<b>50 Servings</b>	<b>100 Servings</b>
About 36 lb About 6 gal 1 qt	About 72 lb About 12 gal 2 qt

**SOURCE:**

FY 2021 Cohort A Team Nutrition Training Grant

