

Pasta Vermicelli

WITH FRESH ROMA TOMATO SAUCE



THE HUMANE SOCIETY
OF THE UNITED STATES

YIELD: 64 oz.

8 (8oz.) Servings

Ingredients	Qty	Measure
Vermicelli pasta (cook according to package directions)	1	pound
Fresh Roma tomatoes (cut each one into eight pieces)	3	pounds
Onion (diced medium)	1	cup
Fresh garlic (diced small)	2	Tbsp
Earth Balance	4	Oz.
Fresh oregano	¼	cup
Fresh basil	¼	cup

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

Preparation

1. Sweat onions and garlic, add tomatoes cook until slightly broken down (not mushy). Add salt and pepper.
2. Cook pasta until al dente
3. Serve tomatoes over pasta
4. Garnish with fresh basil and oregano

HACCP Critical Control Point: Heat to a temperature of 140°F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

HACCP Critical Control Point: Reheat leftover produce to 165°F or higher; reheat product only once.

Serving Information

4 oz. vermicelli top with 2 oz. fresh Roma tomato sauce, garnish with fresh chopped basil

Nutrition Information

 *From USDA Nutrient Database

Calories: 312 Total Fat: 11g Saturated Fat: 3g Carbohydrate: 44g Protein: 8g Sodium: 108mg
Vitamin A: 67µg Vitamin C: 21mg Calcium: 40mg Iron: 2mg Folic Acid: 166µg