

Go For Green® Color and Sodium Level:

## RATATOUILLE AND PROTEIN PASTA

### (Entrée)(vegan)

Yield 100

Portion 1 cup Ratatouille + 3/4 Cup  
pasta

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
		16 g				

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
GARLIC POWDER	1/2 oz	2/3 tsp	
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	26-1/2 lbs	3 gal	
SUGAR,GRANULATED	7 oz	1 cup	
SALT	6 oz	1/2 cup 2 tbsp	
BASIL,DRIED,CRUSHED	1/2 oz	2 tbsp	
THYME,GROUND	1/4 oz	2 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	2/3 tsp	
BAY LEAF,WHOLE,DRIED	1/4 oz	6 each	
EGGPLANT,FRESH,CUBES	18-3/4 lbs	6 gal 2 qts	11-5/8 lbs
SQUASH,ZUCCHINI,FRESH,CHOPPED	14-1/4 lbs	3 gal 1 qts	7-1/2 lbs
PEPPERS,GREEN,FRESH,CHOPPED	5 lbs	2 qts 7 cup	3 lbs
LENTIL PENNE	12 1/2 lbs	___ gal	
ONIONS,FRESH,CHOPPED	3-1/4 lbs	2 qts 1 cup	1-3/4 lbs

**Method**

- 1 In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
- 2 In a steam-jacketed kettle, add water; heat to rolling boil.
- 3 Add pasta slowly while stirring constantly until water boils again. Cook for 10 to 12 minutes or as directed on package to achieve al dente texture, stirring occasionally. Drain.
- 4 Combine tomatoes, sugar, salt, basil, thyme, garlic, pepper and bay leaves in a stock pot or steam-jacketed kettle. Stir well.
- 5 Add eggplant, squash, sweet peppers and onions. Bring to a boil stirring constantly. Cover and simmer 45 minutes or until eggplant is tender. Stir occasionally. Remove bay leaves.
- 6 Combine the vegetable mixture and pasta and mix well. CCP: Ratatouille must reach 145°F (63°C) for 15 seconds or longer.
- 7 Transfer into each steam table pan and CP: Hold for hot service at 135°F (57°C) or higher.

**Notes**

1. If facility prepares this recipe as written, facility may choose to list item on Go For Green card as “Ratatouille & Protein Pasta (vegan)”. Note that vegan items contain no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey.
2. Alternatives: If lentil pasta is not available can substitute with equal amounts of other pasta or quinoa.
3. See Q 022 00 for a similar dish to be used as a side dish.
4. \*Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.