



Recipe Production

Recipe Number: LW015

Recipe Name: Marinara Sauce

Hot: Yes

Recipe Source: Cook Book

HACCP Process Category:

Same Day

Serving Description: 1/2 cup

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
96	1/2 cup				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1309	OIL VEGETABLE 6/1 GAL	54 1/2	Gram			(Unassigned)
9538	ONION YELLOW JMB 50 LB	3 3/4	Pound, 1/4" dice			(Unassigned)
2529	CELERY CS 30 CT/ 30 LB	2	Pound	8	Ounce	(Unassigned)
2562	CARROT 1 LB	2	Pound	8	Ounce	(Unassigned)
2570	GARLIC WHOLE PEELED 5 LB	10	Tbsp	2	tsp	(Unassigned)
2596	SQUASH GREEN ZUCC 20 LB	2	Pound	8	Ounce	(Unassigned)
1016	SPICE BASIL LEAVES BULK 5 LB	8	Tbsp			(Unassigned)
1049	SPICE OREGANO BULK 5 LB	4	Tbsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	2	Tbsp			(Unassigned)
1022	SPICE PEPPER BLK 18OZ	1	Tbsp	1 1/2	tsp	(Unassigned)
9045	TOMATOES DICED COMM 6/10	2	CAN(#10)			(Unassigned)
G-07	TOMATO SAUCE (MEATLESS)	6	Pound	9	Ounce	(Unassigned)

Cooking Instructions						
Cooking Temperature:	0	Cooking Times:	Hours:	0	Minutes:	0
Pre-Preparation Instructions						

- | Preparation Instructions |
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| <ol style="list-style-type: none"> 1. Heat oil in large pot, tilt skillet or kettle over medium heat. 2. Sauté onions until translucent. 3. Add celery, carrots, and garlic and cook until soft, about 15 minutes, stirring occasionally. 4. Add zucchini, salt, pepper, dried basil, and oregano, stir to combine. 5. Add diced tomatoes and tomato sauce. Bring to a boil, reduce heat, cover and simmer until all vegetables are soft, about 40 minutes. 6. Use immersion blender to combine all ingredients and blend until smooth. Add up to 3 quarts of water to thin as needed. If hot holding, use hot water, if cooling, blend in ice or cold water. Blend any fresh herbs in now. 7. Adjust seasonings to taste |

Serving Instructions
<p>Hot hold above 135F.</p> <p>Cool according to HACCP procedure, to 75F within 2 hours, then to 41F within 4 hours.</p>



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	15,975.7289	110.9528	166.4138		
Saturated Fat	g	199.7672	1.3874	2.0809	11.25	
Sodium	mg	33,473.6852	232.4776	348.6842		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	1,438.3553	9.9895	14.9829	81.03	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	795.3970	5.5241	8.2854	19.92	
Total Dietary Fiber	g	198.9032	1.3814	2.0719		
Protein	g	137.9249	0.9579	1.4367	3.45	
Vitamin A (RE)	RE	38,232.6764	265.5292	398.2570		
Vitamin A (IU)	IU	226,396.1099	1,572.3403	2,358.2928		
Vitamin C	mg	1,525.1217	10.5921	15.8867		
Calcium	mg	5,208.4169	36.1729	54.2543		
Iron	mg	60.3016	0.4188	0.6281		
Moisture	g	6,327.1361	43.9425	65.9077		*
Ash	g	87.0976	0.6049	0.9073		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
1309	OIL VEGETABLE 6/1 GAL	1.00	(Unassigned)	0	0.02	GAL	/
9538	ONION YELLOW JMB 50 LB	1.00	(Unassigned)	4	0.13	LB	/
2529	CELERY CS 30 CT/ 30 LB	1.00	(Unassigned)	2	0.50	LB	/
2562	CARROT 1 LB	1.00	(Unassigned)	2	0.50	LB	/
2570	GARLIC WHOLE PEELED 5 LB	1.00	(Unassigned)	0	0.20	LB	/
2596	SQUASH GREEN ZUCC 20 LB	1.00	(Unassigned)	2	0.50	LB	/
1016	SPICE BASIL LEAVES BULK 5 LB	1.00	(Unassigned)	0	0.08	LB	/
1049	SPICE OREGANO BULK 5 LB	1.00	(Unassigned)	0	0.05	LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.03	BOX (3 LB)	/
1022	SPICE PEPPER BLK 18OZ	1.00	(Unassigned)	0	0.33	OZ	/
9045	TOMATOES DICED COMM 6/10	1.00	(Unassigned)	2	0.04	CAN (102 OZ)	/
G-07	TOMATO SAUCE (MEATLESS)	1.00	(Unassigned)	42	0.89	2 tablespoon	/

REPORT CRITERIA:

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