



## Rotini (Whole Wheat)

E-004-59

Cereals, Rices and Pasta Products

G4G Color Code

Green

Sodium Code

Low

Time

11 min.

Yield

100 Portions (6-¼ gallons)

Each Portion

1 cup (4.5 oz)

Pan Size and Number

Steam Jacketed Kettle, 12 x 20 x 4-inch  
Steam Table Pans (2)

### Nutrition Facts

Calories 175

Carbohydrates 38 g

Sugars\* 2 g

Protein 8 g

Fat 2 g

Saturated Fat 0.0 g

Cholesterol 0 mg

Sodium 32 mg

Calcium 14 mg

Fiber 5.8 g

### Ingredients

Item	Measure	Weight	Approx issue
WATER	13 gal	108 lbs 8 oz	
SALT	½ cup	5 oz	
WHOLE WHEAT ROTINI, DRY		12 lbs	Calories 175

### Directions

1. Combine water and salt in a steam-jacketed kettle or stock pot; heat to a rolling boil.
2. Add rotini while stirring constantly; return water to a rolling boil, start timer and cook for 11 minutes stirring occasionally.
3. Immediately remove from heat, and drain.
4. Transfer 15 lb 2 oz (3-⅛ gal) of cooked rotini to each (12 x 20 x 4-inch) steam table pan.
5. Use as directed in recipe or CP: hold for hot service at 135°F (57°C).

### Recipe Notes

1. In Step 4, if using cooked pasta in a recipe, rinse in cold water and drain thoroughly; CP: hold in refrigeration at 41°F (5°C) until ready for use.
2. In Step 5, when held on steam table mix 1 to 2 tbs vegetable oil (canola or olive) in each pan to prevent sticking.
3. To reheat pasta before serving, place desired quantity in a wire basket; lower into boiling water for 2 to 3 minutes, drain and transfer to greased steam table pans.
4. \* Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.
5. Original recipe number: E-004-15