

**BASIL TOSSED PENNE PASTA**

**Yield** 100 Portions  
**Each Portion** 1/2 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
271 kcal	43 gm	8 gm	8 gm	26.6 %	0 mg	412 mg		38 mg

Ingredients	Weight	Measure	Issue
WATER	64 lbs	7 gal 2 qt 1 pt 10 tbsp 2 3/8 tsp	
PASTA, PENNE	12 lbs		
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
OIL, SALAD, OLIVE	1 lb 8 oz	1 pt 1 c 2 tbsp 1 1/4 tsp	
TOMATOES, DICED, CANNED	10 lbs	1 gal 1 pt 14 tbsp 1 1/8 tsp	
SPICE, BASIL, SWEET	1 1/2 oz	15 tbsp 1 5/8 tsp	
PARSLEY	8 1/2 oz	1 pt 1 c 15 tbsp 5/8 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/2 oz	2 tbsp 1/4 tsp	

**METHODS**

- 1 In a steam jacketed kettle add salt to water and bring to a boil. Slowly pour pasta into the boiling water while stirring. Return the water to a boil. Stir occasionally to keep pasta from sticking.
- 2 Cook pasta for 8-10 minutes, until cooked but still firm to the bite (al dente). Drain well. Toss with olive oil. Set aside for use in Step 4.
- 3 In another steam jacketed kettle, add the tomatoes and dried basil. Mix well. Bring to a boil, reduce and simmer. Cook for 5 minutes.
- 4 When sauce is hot, add to the pasta tossed with the olive oil, fresh parsley and black pepper. Mix well. CCP: Heat to 145 F. or higher for 15 seconds.