

**SPICY PENNE PASTA**

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

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
251 kcal	52 gm	8 gm	1 gm	3.6 %	0 mg	468 mg		40 mg

Ingredients	Weight	Measure	Issue
WATER	80 lbs	9 gal 2 qt 1 c 5 tbsp 1 1/2 tsp	
SPICE, SALT, TABLE, IODIZED	0 lbs 2 oz	3 tbsp 3/8 tsp	
PASTA, PENNE	12 lbs		
SAUCE, MARINARA	25 lbs	2 gal 3 qt 1 tbsp 2 7/8 tsp	
SPICE, PEPPER, CAYENNE	0 lbs 1 oz	5 tbsp 1 tsp	
PARSLEY	0 lbs 9 oz	1 qt 2 tbsp 2 3/4 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. Set aside for use in Step 4.
- 3 In another steam jacketed kettle, add the marinara sauce and red pepper. Mix well. Bring to a boil, reduce and simmer. Cook for 5 minutes.
- 4 When sauce is hot, add sauce and fresh parsley to the pasta. Mix well. CCP: Heat to 145 F. or higher for 15 seconds.