

PENNE PASTA W/ MARINARA SAUCE

Yield 100 Portions
Each Portion 1 CUP

Calories	Carbs	Protein	Fat	% Cal From Fat	Chol	Sodium	Fiber/Dtry	Calcium
291 kcal	62 gm	11 gm	2 gm	6.2 %	18 mg	1016 mg		94 mg

Ingredients	Weight	Measure	Issue
ONIONS, YELLOW	3 lbs		
SPICE, BAY LEAVES	0 lbs 1/8 oz	1 tbsp 2 7/8 tsp	
OIL, SALAD, CANOLA	0 lbs 2 oz	4 tbsp 3/4 tsp	
SPICE, BASIL, SWEET	0 lbs 1/4 oz	2 tbsp 1 3/4 tsp	
TOMATO, PASTE	12 lbs	1 gal 1 qt 12 tbsp 1 1/4 tsp	
SPICE, PEPPER, BLACK	0 lbs 1/4 oz	1 tbsp 1/8 tsp	
WATER 1	4 lbs	1 qt 1 pt 1 c 10 tbsp 2 tsp	
SPICE, OREGANO	0 lbs 3/8 oz	3 tbsp 1 5/8 tsp	
SPICE, THYME	0 lbs 1/8 oz	1 tbsp 1/2 tsp	
SPICE, GARLIC	1 3/8 oz	4 tbsp 1/4 tsp	
SPICE, SALT, TABLE, IODIZED	2 5/8 oz	4 tbsp 1/4 tsp	
TOMATOES, DICED, CANNED	38 lbs 4 oz	4 gal 2 qt 4 tbsp 2 tsp	
SUGAR, WHITE, GRANULATED (35# CAN)	0 lbs 4 oz	9 tbsp 1/4 tsp	
WATER 2	80 lbs	9 gal 2 qt 1 c 5 tbsp 1 1/2 tsp	
PASTA, ZITI	12 lbs	12 gal	

METHODS

- Sauté chopped onion, garlic, oregano, thyme, bay leaves, basil, pepper, and salt in oil in steam jacketed kettle or stock-pot and cook for 10-15 minutes.
- Add diced tomatoes, tomato paste, water (WA1) and sugar; mix well.
- Simmer covered about 1 hour; stirring occasionally. CCP: Internal temperature must reach 155° F. or higher for 15 seconds. Remove bay leaves before serving.
- Bring water (WA2) to a rapid boil. Add pasta to water; stir constantly until water boils again. Cook 12-15 minutes or until tender, stirring occasionally. DO NOT OVERCOOK. Drain thoroughly. CCP: Hold for service at 140° F or higher.

NOTES

- In Step 1, utilize 6 bay leaves per 100 portions.
- In Step 2, utilize 7-#2-1/2 cns tomato paste per 100 portions.
- In Step 2, utilize 6-#10 cns diced tomatoes per 100 portions.