

# Impossible™ Bolognese Sauce and Spaghetti



Prepared Using Impossible™ Beef Made From Plants  
**Impossible™ Bolognese Sauce and Spaghetti**  
 Lunch Entree

## Ingredients

Impossible Beef Made From Plants, 5lb Ground, Raw, Unseasoned, 4 Packs, 20lb Case  
 Onions, Raw  
 Spices, Garlic Powder  
 Pepper, Black, 1/25#, Chef's Seasoning, 14775  
 Tomato Puree, #10 Can, 40.125# , 6/107 oz, Hunts, 27000-38960  
 Water, Bottled, Generic  
 Salt, Table  
 Spices, Marjoram, Dried  
 Spices, Basil, Dried  
 Spices, Parsley, Dried  
 Spices, Oregano, Dried  
 Spices, Thyme, Dried  
 Spaghetti, Pasta, WG, 2oz/2WG, Dakota Growers, 6738791322

## Quantity

8 lb.  
 8 oz.  
 1 Tbsp., 1.5 tsp.  
 1.5 tsp.  
 5 lb.  
 2 qt.  
 1 Tbsp.  
 1 Tbsp.  
 2 Tbsp., Ground  
 ¼ cup  
 2 Tbsp., Ground  
 1.5 tsp., Ground  
 5 lb.

## Preparation Instructions

### HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

1. Brown Impossible Beef. Add onions. Cook for 5 minutes.
2. Add granulated garlic, pepper, tomato puree, water, salt, parsley, basil, oregano, marjoram, and thyme. Simmer about 1 hour.
3. Heat water to rolling boil. Add salt.
4. Slowly add spaghetti. Stir constantly, until water boils again. Cook 10-12 minutes or until tender; stir occasionally. DO NOT OVER COOK. Drain well. Run cold water over spaghetti to cool slightly.
5. Stir into meat sauce.
6. Divide mixture equally into medium half-steam table pans which have been lightly coated with pan release spray.

\*For 50 servings, use 3 pans.

1. Portion with 8 oz ladle (1 cup) per serving.

CCP: Record time and internal temperature of completed recipe on daily log.

## Impossible™ Bolognese Sauce and Spaghetti

**Serving Size:** 1 Serving

**Yield:** 50 Servings

## Nutrition Facts

**Serving Size:** 1 Serving

**Serving Weight:** 207.078 gm

## Amounts per Serving

Calories 326.703 kcal

|                      |            |
|----------------------|------------|
| <b>Total Fat</b>     | 8.819 gm   |
| Saturated Fat        | 3.642 gm   |
| Trans Fat            | 0.000 gm   |
| <b>Cholesterol</b>   | 0.000 mg   |
| <b>Sodium</b>        | 390.039 mg |
| <b>Potassium</b>     | 853.440 mg |
| <b>Carbohydrates</b> | 44.629 gm  |
| Fiber                | 8.595 gm   |
| Sugars               | 4.703 gm   |
| <b>Protein</b>       | 18.859 gm  |

|                             |            |
|-----------------------------|------------|
| Iron                        | 4.950 mg   |
| Calcium                     | 139.702 mg |
| Vitamin A (IU)              | 11.963 iu* |
| Vitamin C                   | 2.273 mg*  |
| Vitamin D                   | 0.000 mcg  |
| Saturated Fat % of Calories | 10.03%     |

\* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

## Meal Components

2 oz (eq) of Grains  
 2 oz of Meat/Meat Alternates

## Allergens

Soy, Wheat

## Attributes

Made from Scratch  
 Vegan  
 Vegetarian