

IMPOSSIBLE™

IMPOSSIBLE™ BOLOGNESE SAUCE AND SPAGHETTI

Prepared Using Impossible™ Beef Made From Plants, Fully Cooked

Lunch Entree

QUANTITY

INGREDIENTS

8 lb.	Impossible Beef Made From Plants, 5lb Ground, Raw, Unseasoned, 4 Packs, 20lb Case
8 oz.	Onions, Raw
1 Tbsp., 1.5 tsp.	Spices, Garlic Powder
1.5 tsp.	Pepper, Black, 1/25#, Chef's Seasoning, 14775
5 lb.	Tomato Puree, #10 Can, 40.125#, 6/107 oz, Hunts, 27000-38960
2 qt.	Water, Bottled, Generic
1 Tbsp.	Salt, Table
1 Tbsp.	Spices, Marjoram, Dried
2 Tbsp., Ground	Spices, Basil, Dried
¼ cup	Spices, Parsley, Dried
2 Tbsp., Ground	Spices, Oregano, Dried
1.5 tsp., Ground	Spices, Thyme, Dried
5 lb.	Spaghetti, Pasta, WG, 2oz/2WG, Dakota Growers, 6738791322

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.

DIRECTIONS

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. Stir into meat sauce.
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.

MEAL COMPONENTS

2 M/MA
per serving

2 GE
per serving

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

Total Fat	8.819 gm
Saturated Fat	3.642 gm
Trans Fat	0.000 gm
Cholesterol	0.000 mg
Sodium	390.039 mg
Potassium	853.440 mg
Carbohydrates	44.629 gm
Fiber	8.595 gm
Sugars	4.703 gm
Protein	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 of Meat/Meat Alternates

2 oz (eq) of Grains

Allergens

Soy, Wheat

Attributes

Made from Scratch

Vegan

Vegetarian