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, Slb Ground, Raw, Unseasoned, 4 Packs, 20lb Case
8 oz. & Onions, Raw
1 Tbsp. & 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**

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.

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**Impossible™ Bolognese Sauce and Spaghetti**

**Serving Size:** 1 Serving

**Yield:** 50 Servings

**Nutrition Facts**

**Serving Size:** 1 Serving

**Serving Weight:** 207.078 gm

<table>
<thead>
<tr>
<th>Amounts per Serving</th>
<th></th>
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<tbody>
<tr>
<td>Calories</td>
<td>326.703 kcal</td>
</tr>
<tr>
<td>Total Fat</td>
<td>8.819 gm</td>
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<tr>
<td>Saturated Fat</td>
<td>3.642 gm</td>
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<tr>
<td>Trans Fat</td>
<td>0.000 gm</td>
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<tr>
<td>Cholesterol</td>
<td>0.000 mg</td>
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<tr>
<td>Sodium</td>
<td>390.039 mg</td>
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<tr>
<td>Potassium</td>
<td>853.440 mg</td>
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<tr>
<td>Carbohydrates</td>
<td>44.629 gm</td>
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<tr>
<td>Fiber</td>
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<tr>
<td>Sugars</td>
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<tr>
<td>Protein</td>
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<tr>
<td>Iron</td>
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<td>Calcium</td>
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<tr>
<td>Vitamin A (IU)</td>
<td>11.963 iu*</td>
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<tr>
<td>Vitamin C</td>
<td>2.273 mg*</td>
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<tr>
<td>Vitamin D</td>
<td>0.000 mcg</td>
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<tr>
<td>Saturated Fat % of Calories</td>
<td>10.03%</td>
</tr>
</tbody>
</table>

* = 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

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Warning: the data contained within this report cannot be used for and does not provide menu planning or medical treatment for anyone with a medical condition, dietary restriction or food allergy. Use of the services to provide menu planning or medical treatment for anyone with a medical condition, dietary restriction or food allergy is a violation of the terms of this service. Any subscriber planning for or treating medical conditions, dietary restrictions or a food allergy must consult a medical professional for assistance. Trans fat values are provided for information purposes only, not for monitoring purposes.