

Recipe

Pasta & Meat Sauce

What You Need:

- 10 lb Kettle all purpose Meat (2 5# Bags)
- 6.25 lb dry WGR pasta (cook in 3 gal water)
- 2 cups diced onion
- ¼ cup minced garlic
- ¼ cup vegetable oil
- 1 #10 can no-salt diced tomatoes
- 3 cups tomato paste
- 3 cups water
- 1 Tbsp Italian seasoning
- 1½ tsp pepper
- 1 tsp salt
- 1 tsp sugar
- 1 cup chopped basil
- 1½ cups chopped spinach

Instructions:

Sauté onion in oil 4–5 min; add garlic 30 sec.

Add tomatoes, paste, water, and seasonings; simmer 25–30 min.

Stir in basil, spinach, and kettle cooked meat; simmer 10 min.

Cook pasta separately; drain (do not rinse).

Combine pasta with meat sauce. Hold at 135°F+ for service.

Meat Sauce with WGR Pasta – 50 Servings

Crediting: 2 oz M/MA, 2 oz eq Grain, ¼ cup Red/Orange Veg

