

PASTA, QUESO FIESTA SPAGHETTI- SPICY (TR1417)

HACCP Process: Process 2: Same day service
 Allergens: Contains Citrus, Milk, Turkey, Wheat;
 Meal Contribution: 1 WGR, 2 Meat/MA
 Number of Servings: 50.00 Serving Size: 1 Cup
 Moisture gain/loss%: 0.0000 Yield: 115 Pound, 8 5/8 Ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$43.5793 Cost Per Serving: \$0.8716

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1					WATER MUNICIPAL LI100374	12 Gallon
2	654560	Pasta Spaghetti 10" , As Purchased	3 Pound, 8 Ounce	3.0800	PASTA, SPAGHETTI, 10", 2/10# LI100618	3 Pound, 8 Ounce
3	231242	Sauce Cheese Jalapeno , Cooked	5 Pound	9.4950	SAUCE, CHEESE JALAPENO, 6/5#, JTM LI100184	5 Pound
4	416042	Turkey Breast Shrd Ckd , As Purchased	5 Pound	23.6825	TURKEY, SHREDDED TURKEY BREAST, 4/5#, JENNIEO LI100458	5 Pound
5	25351	Milk White 1%, 8 oz. Carton , As Purchased	1 Quart	1.0400	MILK, WHITE 1% CARTON 8 OZ, 50 CT, BORDEN LI100073	1 Quart
6	193141	Tomato W/ Green Chiles Cnd , As Purchased	2 28 oz. can	4.8633	TOMATO W/ GREEN CHILIES, CND, 28 OZ, RED GOLD LI100460	2 28 oz. can
7	224839	Spice Garlic Powder , Cooked	1 tablespoon	0.1485	SPICE GARLIC POWDER, SPLIT, TRADE EAST LI100361	1 tablespoon
8	126993	Spice Onion Powder Jar , Cooked	1 tablespoon	0.0637	SPICE, ONION POWDER SPLIT, 6/19 OZ, TRADE EAST LI100344	1 tablespoon
9	712131	Cheese Monterey Jack Blend Shrd , As Purchased	8 Ounce	1.2063	CHEESE, SHREDDED MONTEREY JACK & MILD CHEDDAR BLEND, 4/5#, LOL LI100461	8 Ounce

Pre-Preparation Instructions

- DAY BEFORE SERVICE:
THAW CHEESE SAUCE IN COOLER OVERNIGHT.

DÍA ANTES DEL SERVICIO:
DESCONGELE LA SALSА DE QUESO EN EL REFRIGERADOR DURANTE LA NOCHE.

Preparation Instructions

- Break dry pasta in half. In a pot (or braising pan) boil water. Slowly add pasta to boiling water and cook for 8 minutes. Stir occasionally. Drain water immediately to avoid overcooking. Rinse pasta with cold water and set aside.

En una olla (o braising pan) hervir agua. Lentamente agregue la pasta al agua hirviendo y cocine durante 8 minutos. Revuelva de vez en cuando. Escorra el agua inmediatamente para evitar la cocción excesiva. Enjuague la pasta con agua fría y déjela a un lado.

- Heat thawed cheese sauce in steamer for 15 minutes.
Caliente la salsa de queso descongelada en un steamer durante 15 minutos.
- Thoroughly combine cooked spaghetti, shredded turkey, cheese sauce, diced tomatoes & green chilies (DO NOT DRAIN), garlic powder, onion powder, and milk.

Combine bien los espaguetis cocidos, el pavo triturado, la salsa de queso, los tomates en cubitos y los chiles verdes (NO ESCURRA), el ajo en polvo, el polvo de cebolla y la leche.

Preparation Instructions

- Pour 10lbs of mixture into each 2" long pan.
Coloque 10 libras de mezcla en cada bandeja larga de 2"
- Top each pan with 1 cup of cheese.
Cubra cada bandeja con 1 taza de queso.

Cover with plastic wrap, then cover with foil. Bake at 350° for 20 minutes or until correct internal temperature is reached.
Cubrir con envoltura de plástico, luego cubrir con papel de aluminio. Hornear 350° durante 20 minutos o hasta alcanzar la temperatura interna correcta.

Serving Instructions

- Serve using 8oz spoodle.
Servir utilizando 8 oz spoodle.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135 °F Tirar la comida si no se puede determinar cuánto tiempo la temperatura del alimento estaba por debajo de 135 °F
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature Continuar recalentando o calentando la comida si la temperatura interna no alcanza la temperatura necesario.
Cook	Cooking	145.00	Continue cooking food until the internal temperature reaches the required temperature. Continuar cocinado la comida hasta que llegue a la temperatura interna necesario.
Cleaning	Cleaning	0.00	Wash, rinse and sanitize all equipment and utensils before and after use. Lavar, enjuagar, y desinfectar todo el equipo de comida y utensilios antes y despues de usarlos.
Hnd Wshng	Hand Washing	0.00	Wash hands according to hand washing SOP's before handling food or anytime hands become contaminated. Lavarse la manos de acuerdo a la politica "SOP's" antes de manejar la comida o en cualquier momento que sus manos se contamine.

Nutritional Information

	Fat	SFat	Carb	Protein	Sugar
% of Calories	30.13	15.66	39.89	31.77	4.671

Nutrients per 100 g

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
28.172	0.943	0.49	0	4.906	60.695	2.809	0.133	0.329(M)	2.238	0.115	23.409	52.053	0.168	(M)	(M)

Nutrients per serving (1048.121 g)

Calories (Kcal)	Fat (g)	Sfat (g)	TFat (g)	Chol (mg)	Na (mg)	Carb (g)	TDF (g)	Sugars (g)	Pro (g)	Fe (mg)	Ca (mg)	A,IU	VitC (mg)	Mois (g)	Ash (g)
295.275	9.885	5.136	0	51.425	636.159	29.444	1.396	3.448(M)	23.453	1.21	245.355	545.578	1.766	(M)	(M)

(M) Indicates missing nutrient values.