

Pastalaya (St. Tammany)

Page 1

Recipe

Recipe: 000395 PASTALAYA

Recipe Source: LCM ST. TAMMANY

Recipe Group: ENTREES

Alternate Recipe Name:

Number of Portions: 100

Size of Portion: 1 Cup

Recipe HACCP Process: #3 Complex Food Preparation

005295 TURKEY RST,BNLESS,FRZ,SEASONED,LT&DK MEAT,RAW....	14 3/8 LB	<p>Day Before:</p> <ol style="list-style-type: none"> 1. Steam turkey or pork in steamer, save broth, place both in cooler. <i>CCP: Cook meat to 165 F for at least 15 seconds.</i> 2. Slice sasuage. 3. Pull chopped seasoning from freezer to thaw in the fridge if needed.
007928 SAUSAGE CHICK BF PORK SKINLESS SMOKED.....	3 1/8 LB	<ol style="list-style-type: none"> 4. Fry down sliced sausage, medium heat, drain excess grease, if any. Minimum amount of water may be added to prevent sticking. <p>Note: If using commoditiy diced chicken, heat in steamer before adding to braiser. <i>CCP: cook to 165F for at least 15 seconds</i></p>
011287 ONIONS,FRZ,CHOPD,UNPREP..... 011143 CELERY,RAW,CHOPPED..... 011337 PEPPERS,SWT,GRN,FRZ,CHOPD,UNPREP.....	7 LB 1 1/2 LB 1 1/2 LB	<ol style="list-style-type: none"> 5. Add thawed onions, celery and green peppers. 6. Cook until onions are clear, approx. 10 minutes.
990160 TOMATOES,CND,DICED,DRND..... 050153 Barbecue Sauce..... 002029 PARSLEY,DRIED..... 799903 GARLIC,GRANULATED..... 902973 CREOLE SEASONING..... 002030 PEPPER,BLACK..... 902978 Hot Sauce.....	2/3 #10 CAN, drained 2 CUP 2/3 CUP 1/4 CUP 15 GRAM 2 TSP 15 GRAM	<ol style="list-style-type: none"> 7. Add tomatoes, (is using commodity diced tomatoes, chop until smooth before adding to braiser) simmer 5 minutes. 8. Add rest of seasonings.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Pastalaya (St. Tammany)

000084 CHICKEN STOCK.....	3 GAL	<p>9. Measure stock available. Use chicken base to make broth if needed for required amount of liquid. Follow directions per chicken base container.</p> <p>10. Add stock and broth for needed gallons.</p> <p>11. Bring to a low boil.</p>
902919 PASTA, PENNE, MULTI-GRAIN, DRY.....	6 1/4 LB	<p>12. Add meat from step 1 and uncooked pasta, stir thoroughly.</p> <p>13. Cook on low heat for 13-15 minutes or until pasta is cooked and temperature reaches 165 degrees.</p> <p>14. Minimize holding time when possible.</p>
		<p>Put 2 1/2 gallons in 4" pans, cover tightly and place in warmer.</p> <p><i>CCP: Hold at 135 F or higher for hot service.</i></p> <p>Approximately 40 servings per pan.</p> <p><i>HACCP: Internal temperature= 165 degrees</i></p>

*Nutrients are based upon 1 Portion Size (1 Cup)

Calories	244 kcal	Cholesterol	*52.19* mg	Sugars	*0.37* g	Calcium	*37.76* mg	15.26%	Calories from Total Fat
Total Fat	4.15 g	Sodium	1393.88 mg	Protein	18.24 g	Iron	*3.34* mg	4.63%	Calories from Saturated Fat
Saturated Fat	1.26 g	Carbohydrates	33.10 g	Vitamin A	*232.50* IU	Water ¹	*107.89* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.03 g	Vitamin C	*7.88* mg	Ash ¹	*3.01* g	54.16%	Calories from Carbohydrates
								29.85%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Pastalaya (St. Tammany)

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 1.500 oz			Y - Wheat	N - Milk	
Grain..... 1.000 oz				N - Egg	
Fruit..... cup				N - Peanut	
Vegetable..... 0.250 cup				N - Tree Nut	
Milk..... cup				N - Fish	
Moisture & Fat Change				N - Shellfish	
Moisture Change..... 0%				N - Soy	
Fat Change..... 0%					
Type of Fat.....					

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	005295	TURKEY RST,BNLESS,FRZ,SEASONED,LT&D			
I	007928	SAUSAGE_CHICK_BF_PORK_SKINLESS_SMO			
I	011287	ONIONS,FRZ,CHOPD,UNPREP			
I	011143	CELERY,RAW,CHOPPED			
I	011337	PEPPERS,SWT,GRN,FRZ,CHOPD,UNPREP			
I	990160	TOMATOES,CND,DICED,DRND			
I	050153	Barbecue Sauce			
I	002029	PARSLEY,DRIED			
I	799903	GARLIC,GRANULATED			
I	902973	CREOLE SEASONING			
I	002030	PEPPER,BLACK			
I	902919	PASTA, PENNE, MULTI-GRAIN, DRY			
I	000084	CHICKEN STOCK			
I	902978	Hot Sauce			

Notes

Production Notes:

Serving Notes:

Purchasing Guide:

Miscellaneous Notes:

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Pastalaya (St. Tammany)

Page 4

Recipe

http://www.fns.usda.gov/sites/default/files/fdd/100125_Turkey_Roast.pdf

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.