

peppy turkey rotini



Serving Suggestion



peppy turkey rotini

portion size:
1 square

| Ingredients | 50 Servings | | 100 Servings | | Directions |
|--|--------------|--------------|--------------|--------------|--|
| | Measure | Weight | Measure | Weight | |
| Whole grain rotini, USDA, dry | | 3 lbs. | | 6 lbs. | <ol style="list-style-type: none"> Preheat oven to 350° F. Cook pasta in boiling water for about 8 minutes for al dente pasta. Drain and rinse in cool water to stop cooking. Divide pasta evenly in 12"x20"x2½" pans, 2 pans for 50 servings and 4 pans for 100 servings. In large bowl, stir spaghetti sauce together with tomato paste, spices, and sugar. Add 1 qt. 2½ c. sauce to each pan of rotini and mix. Mix 1 lb. 12 oz. turkey crumbles into each pan of rotini and sauce. Sprinkle 1 lb. 9 oz. mozzarella evenly over each pan. Top mozzarella with 50 slices of pepperoni-style turkey arranged in 5 rows (width) of 10 slices (length). Bake for 45 minutes until the internal temperature reaches 165°F. as measured by meat thermometer and cheese is melted and golden. Let pans set for 10 minutes before cutting. Score pans 5x5 for 25 servings per pan. Hold at 140°F. until service. |
| Spaghetti sauce, USDA, #10 | 2 qt. 3 ½ c. | | 1 gal. 1 qt. | | |
| Tomato paste, USDA, #10 | 1 c. 4 oz. | | 3 c. | | |
| Oregano, leaves, dried | ¼ c. 1 tbsp. | | ½ c. 2 tbsp. | | |
| Basil, leaves, dried | ¼ c. 1 tbsp. | | ½ c. 2 tbsp. | | |
| Garlic, granulated | 2 ½ tbsp. | | ¼ c. 1 tbsp. | | |
| Onion powder | 2 ½ tbsp. | | ¼ c. 1 tbsp. | | |
| Crushed red pepper flakes | 1 tsp. | | 2 tsp. | | |
| Pepper, black | 1 tsp. | | 2 tsp. | | |
| Sugar, brown | ¼ c. 1 tbsp. | | ¾ c. | | |
| Savory Turkey Crumbles FC, #6401-40, thawed | | 3 lbs. 8 oz. | | 7 lbs. | |
| Cheese, mozzarella, shredded, USDA, LMPS, | | 3 lbs. 2 oz. | | 6 lbs. 4 oz. | |
| Pepperoni Style Seasoned Turkey, 15 slices/oz., #2130-08, thawed | 100 slices | 6 ¾ oz. | 200 slices | 13 ½ oz. | |

• 1 serving provides 2 oz. meat/meat alternate,
1 serving bread grain and ¼ cup "red/orange" vegetable.

For preparation by a food preparation establishment only,
according to the food code or equivalent.

Nutrients Per Serving

| | | | | | |
|---------------|---------|-------------|-----------|---------------|---------|
| Calories | 319 cal | Trans Fat | 0 g | Carbohydrates | 32.04 g |
| Fat | 11.27 g | Cholesterol | 55.26 mg | Dietary Fiber | 3.31 g |
| Saturated Fat | 5.40 g | Sodium | 637.72 mg | Protein | 23.97 g |