

Pasta with Greens and Beans

🕒 Cooking time: 20 minutes
 HACCP Process #2 Same Day Service

1 Serving Provides:

CACFP: 0.75 ounce Meat/Meat Alternate, 1 ounce equivalent Grains, $\frac{3}{8}$ cup Vegetables

NSLP: 0.75 ounce Meat/Meat Alternate, 1 ounce equivalent Grains,
 $\frac{1}{4}$ cup Red/Orange Vegetables, $\frac{1}{8}$ cup Dark Green Vegetables

SFSP: 0.75 ounce Meat/Meat Alternate, 1 ounce equivalent Grains, $\frac{3}{8}$ cup Vegetables

Ingredients	56 Servings		112 Servings	
	Weight	Measure	Weight	Measure
Dry pasta (try penne)	4 pounds		8 pounds	
Canned diced tomatoes	7 pounds 8 ounces		15 pounds	
White beans, drained and rinsed	7 pounds 8 ounces	3 quarts + 2 cups	15 pounds	1 gallon + 3 quarts
Frozen chopped spinach, thawed	5 pounds		10 pounds	
Garlic powder		2 Tablespoons		$\frac{1}{4}$ cup
Salt		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Black pepper		1 Tablespoon + 1 teaspoon		2 Tablespoons + 2 teaspoons
Parmesan cheese	13.6 ounces	1 quart	1 pound 11.2 ounces	2 quarts



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Directions

1. Cook pasta according to package directions. Drain and set aside.
2. Meanwhile, in a large stock pot, steam kettle, or tilt skillet combine the tomatoes, beans, spinach, garlic powder, salt, and pepper. Bring to a low boil and reduce heat to a simmer. Cover and cook for 5 minutes.
3. Add the drained pasta and stir to combine. Transfer into full-size 2-inch steamtable pans and evenly distribute the parmesan cheese over the top.
 - CCP: Heat to 165°F or higher for at least 15 seconds.
 - CCP: Hold for hot service at 135°F or higher.
 - Serve 1 cup portions using an 8 ounce ladle or spoodle.

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Pasta with Greens and Beans, continued

Serving	Yield	Volume	Nutrients Per Serving					
1 cup	56 servings, about 26 pounds 112 servings, about 52 pounds	56 servings, about 3 gallons 2 quarts 112 servings, about 7 gallons	Calories	217	Sodium	398 mg	Vitamin A	4638 IU
			Total Fat	3 g	Carbohydrate	36 g	Vitamin C	9 mg
			Saturated Fat	1.2 g	Dietary Fiber	7 g	Iron	4 mg
			Cholesterol	5 mg	Protein	11.7 g	Calcium	208 mg