

GR-259484 · Mushroom Bolognese · 0.5 c · 100 servings

 Red/Orange: 1/4

 Other Veg: 1/4

 Soy

 Milk

Instructions

Mushrooms, white 12 lb	Oil, vegetable, soybean, refined 1 qt	Salt, table 2 Tbsp
Spices, pepper, black 2 tbsp, ground	Carrots, raw, chopped 6 cup chopped	Celery, raw 4 cup chopped
Onions, raw, chopped 6 cup, chopped	Garlic, raw 2 tbsp	Spices, oregano, dried 2 tbsp, leaves
Rosemary, fresh 2 tsp	Spices, nutmeg, ground 2 tsp	Marinara Sauce 13 1/4 lb
Butter, without salt 3/4 c		

1. Clean and sanitize workstation. Pull all ingredients and place them at the workstation. Pull equipment needed, using a sheet pan. Wash hands thoroughly.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.

2. Preheat the oven to 400°F.

3. Prepare **mushrooms** by using a sprayer head at your produce station, lightly rinse them, shake off excess moisture, and air dry them before processing.

Toss with 1/2 of the **oil** and lay out on a sheet pan in a single layer, use multiple pans if necessary.

4. Roast for about 20 minutes or until nicely browned.

5. Remove from oven and sprinkle with ½ of the **salt** and **pepper**, hold at 135°F.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Hold at 135°F or higher. Check and record temperature.

6. Rinse and mince the **carrots**, **celery**, **onion** and **garlic** (the food processor is a great way to do this) .

7. Heat the remaining ½ of the oil in a pan, add the minced carrot, celery, onion, and garlic along with the remaining ½ of the salt and pepper.

Cook over medium heat until the veggies have softened and become translucent.

8. While that cooks, mince the mushrooms in the food processor once they have cooled enough to handle.

9. Add the mushrooms along with the **oregano**, **rosemary**, **nutmeg**, and **marinara sauce**.

Simmer for as long as possible, at least 1 hour is recommended.

10. Add the **butter** before taking the sauce off the heat, stir to combine.

Instructions

Hold:

11. Hold Mushroom Bolognese in a warmer above 135°F.

CCP: Hold above 135°F. Check and record temperature.

Serve:

12. Use a 1/2 cup scoop to serve 1/4 cup red/orange and 1/4 cup other vegetables

CCP: Hold above 135°F. Check and record temperature.

Mushroom Bolognese

Nutrition Facts

Servings Per Container 1

Serving Size 0.5 c

Amount Per Serving

Calories 159

% Daily Value*

Total Fat 11g 15%

Saturated Fat 2g 12%

Trans Fat 0g

Cholesterol 4mg 1%

Sodium 198mg 9%

Total Carbohydrate 13g 5%

Dietary Fiber 3g 11%

Sugars 8g

Protein 3g 5%

Vitamin D: 1% DV • Potassium: 5% DV

Calcium: 2% DV • Vitamin A: 13% DV

Iron: 9% DV • Vitamin C: 16% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.