GR-272874 · Roasted Mushroom & Meat Sauce · 1 c · 37 servings

Grain: 2 | Meat: 5 | Red/Orange: 1/2 | Other Veg: 1/4 | Milk | Wheat

Section 1

Mushrooms, white, fresh, raw, slices 2 1/2 qt	**Oil, industrial, canola for salads, woks and light frying** 1/2 c	**Olives, Canned, Small-Extra Large** 1 c
Onions, raw 2 cup, chopped	**Tomatoes, Red, Ripe, Large** 1 lb	**Peppers, sweet, red, raw** 2 cup, sliced
Vinegar, Balsamic 1/2 c	**Beef, ground, 85% lean meat / 15% fat, raw (Includes foods for USDA's Food Distribution Program)** 9 7/8 lb	**Tomatoes, diced, canned** 3 1/8 qt
Tomato Sauce 1 1/2 qt	**Spice, Basil, Dried, Ground** 2 1/2 tbsp	**Spice, italian seasoning** 3 tbsp
Salt, table 1 1/2 tbsp	**Spaghetti, Whole Grain, Dry** 4 5/8 lb	**Cheese, Parmesan, Grated** 2 lb

1. Toss **sliced or cut mushrooms** with **oil**. Place sliced mushrooms and **olives** on a sheet pan and roast for 60 minutes at 400 F - ovens vary so watch this carefully.

2. Peel and quarter **onions** and **tomatoes** and coarsely chop **red peppers**. Place on a sprayed hotel pan. Drizzle with **balsamic vinegar**. Roast for about 45 mins until vegetables start to char and blister.

3. CCP: Heat to 165° F or higher for at least 15 seconds.

   Brown **ground beef** in a steam kettle. Once browned, drain fat. Add all roasted vegetables to steam kettle. Add canned **diced tomatoes** and **tomato sauce** and mix well.

4. Add **basil**, **Italian seasoning**, and **salt**. Blend sauce using an immersion blender until vegetables are almost pureed and ground beef is about half the size

5. Cook **pasta** until al dente.

6. Combine 1.25 gallons sauce with 1.25 gallons cooked pasta per pan and mix well (or equal parts). Sprinkle evenly with 1 lb **grated parmesan cheese** and place covered in the warmer until serving time. This will provide 40 servings per pan.

   Serving size is 1/2 cup or #8 scoop

   CCP: Hold at 140° F or higher.

Roasted Mushroom & Meat Sauce

Nutrition Facts

Servings Per Container 1

Serving Size 1 c

Amount Per Serving

Calories **636**

	% Daily Value*
Total Fat 30g	**39%**
Saturated Fat 11g	**56%**
Trans Fat 1g	
Cholesterol 103mg	**34%**
Sodium 842mg	**37%**
Total Carbohydrate 53g	**19%**
Dietary Fiber 9g	**31%**
Sugars 7g	
Includes 0g Added Sugars	**0%**
Protein 39g	**78%**

Vitamin D: 1% DV	•	Potassium: 13% DV
Calcium: 4% DV	•	Vitamin A: 6% DV
Iron: 18% DV	•	Vitamin C: 21% 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.