



Recipe Production

Recipe Number: FS003

Recipe Name: BAKED BEEF AND SAUSAGE PENNE

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Complex

Serving Description: 8 oz weight or 3/4 cup volume

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	8 Ounces				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3528	PASTA PENNE WG 2/10 LB	8	Pound			(Unassigned)
3006	SAUSAGE ITAL BULK 10 LB	10	Pound			(Unassigned)
2504	PEPPER RED RST 12/28 OZ	7	Pound			(Unassigned)
3001	BEEF GROUND FRESH 50 LB	10	Pound			(Unassigned)
1509	CHEESE PARM 6/5 LB	12	Ounce			(Unassigned)
9018	CHEESE MOZZ FRESH SHRED 20 LB	2	Pound	12	Ounce	(Unassigned)
1063	SPICE GARLIC POWDER BULK 25 LB	1 2/3	tsp			(Unassigned)
1011	SALT KOSHER 12/3 LB	2	TBSP			(Unassigned)
1309	OIL VEGETABLE 6/1 GAL	4	Tbsp			(Unassigned)
9018	CHEESE MOZZ FRESH SHRED 20 LB	3	Pound			(Unassigned)
SD010	PIZZA SAUCE COLD	24 1/8	CUP			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Recipe Source: Boulder Valley School District Food Services
 Cooked beef yields 75%
 Cooked sausage yields 62%
 Make pizza sauce recipe
 Drain and puree roasted red peppers
 Cook pasta until half way done and cool

Preparation Instructions

Cook beef and italian sausage in tilt with oil until reaches 165 degrees. Make sure it is chopped well while cooking. Drain off fat and add in garlic, salt, and pepper puree.
 Mix well. Remove from heat and cool on sheet pans.
 In large bowl mix pasta, beef mixture, pizza sauce, parm cheese, and 1st mozz ingredient.
 The second mozz will be added at the sites during the cooking process.
 Place 12 lbs. 8 oz in a hotel pan, cover with parchment and foil and label

Serving Instructions

Heat in 350 degree oven for approximately 25 minutes or until reaches 165. Remove parchment and foil and add 12 oz. of mozz cheese and cook for another 10 min uncovered.



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	41,340.0859	188.6683	413.4009		
Saturated Fat	g	860.0708	3.9252	8.6007	18.72	
Sodium	mg	86,475.8819	394.6595	864.7588		
Total Trans	g	37.7535	0.1723	0.3775		*
Total Fat	g	2,077.1460	9.4797	20.7715	45.22	
Cholesterol	mg	6,017.6036	27.4632	60.1760		
Carbohydrate	g	3,313.6348	15.1228	33.1363	32.06	
Total Dietary Fiber	g	388.8856	1.7748	3.8889		
Protein	g	2,477.3599	11.3062	24.7736	23.97	
Vitamin A (RE)	RE	17,407.0566	79.4425	174.0706		
Vitamin A (IU)	IU	89,411.8936	408.0589	894.1189		
Vitamin C	mg	1,715.1459	7.8276	17.1515		
Calcium	mg	27,564.7974	125.8005	275.6480		
Iron	mg	274.0692	1.2508	2.7407		
Moisture	g	4,176.7514	19.0619	41.7675		*
Ash	g	245.0803	1.1185	2.4508		*

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
3528	PASTA PENNE WG 2/10 LB	1.00	(Unassigned)	0	0.80	BOX (10 LB)	/
3006	SAUSAGE ITAL BULK 10 LB	1.00	(Unassigned)	10	0.00	LB	/
2504	PEPPER RED RST 12/28 OZ	1.00	(Unassigned)	4	0.00	CAN (28 OZ)	/
3001	BEEF GROUND FRESH 50 LB	1.00	(Unassigned)	10	0.00	LB	/
1509	CHEESE PARM 6/5 LB	1.00	(Unassigned)	0	0.75	LB	/
9018	CHEESE MOZZ FRESH SHRED 20	1.00	(Unassigned)	2	0.75	LB	/
1063	SPICE GARLIC POWDER BULK 25	1.00	(Unassigned)			LB	/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.02	BOX (3 LB)	/
1309	OIL VEGETABLE 6/1 GAL	1.00	(Unassigned)	0	0.02	GAL	/
9018	CHEESE MOZZ FRESH SHRED 20	1.00	(Unassigned)	3	0.00	LB	/
SD010	PIZZA SAUCE COLD	1.00	(Unassigned)	192	0.63	1 FL OZ	/

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