

Pasta Pizza Bake

No. Portions: 24

Meat/alt: 2 oz.

F/V/J: 0.25 Cup

Serving Size: 3 x 3.33" Piece

Grain/Bread: 1 srv.

Milk: 0 FL OZ



INGREDIENTS

020099 Macaroni, dry, enr.....	1.5 lb
990001 Oil, Salad, Type A.....	0.25 cup
002020 Garlic Powder.....	1 tsp
002047 Salt, Table.....	1.5 tsp
001143 Egg Substitute, liquid.....	1.75 cup
990024 Spaghetti Sauce, RED GOLD NUTRITIONALLY ENHANCED.....	0.5 #10 Can
001028 Cheese, Mozzarella, part skim milk.....	32 oz
007057 Pepperoni, Pork, Beef.....	4 oz

DIRECTIONS

Prepare pasta according to package directions. Drain pasta and allow to cool slightly. Mix with oil, egg, salt and garlic powder. Pour into full 2.5" deep steamable pan that has been coated with cooking spray. Bake at 350° for ten minutes. Remove from oven. Top with 6 cups Redpack Nutritionally Enhanced Spaghetti Sauce. Top with shredded mozzarella cheese. Top with pepperoni slices. Bake 15-20 minutes at 350° or until cheese is melted and bubbly. Cut 4x6 for 24 servings per pan. Pepperoni does not contribute towards the m/ma so this can be a vegetarian dish without it and still meet 2 oz m/ma.

Calories.....	289	Total Fat.....	11.70 g
Cholesterol.....	30 mg	Sat Fat.....	0.00 g
Sodium.....	569 mg	Trans Fat.....	0.00 g
Dietary Fiber.....	1.99 g	23.58% Cals from Protein	
Iron.....	2.08 mg	39.70% Cals from Carb	
Calcium.....	321.58 mg	36.41% Cals from S Fat	
Vitamin A.....	248 IU	16.03% Cals from Trans Fat	
Vitamin C.....	30.03 mg	Protein.....	17.05 g
Carbohydrate.....	28.71 g		