





# Spaghetti and Meat Sauce - USDA Recipe D350



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**Makes:** 25 or 50 Servings

Directions for:

25 Servings

50 Servings

[Ingredients](#)

[Directions](#)

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Raw ground beef (no more than 15% fat)

4 lb 4 oz

2 qt

8 lb 8 oz

1 gal

**1.** Brown ground beef uncovered over medium high heat in a large stock pot. Stir often.

**2.** Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

**3.** Drain meat. Return to stock pot.

\*Fresh onions, chopped

2 1/2 oz

1/2 cup

5 oz

1 cup

**4.** Add onions and bell peppers. Stir well. Simmer uncovered over low heat for 5 minutes.

\*Fresh green bell peppers, diced

2 1/2 oz

1/2 cup

5 oz

1 cup

Garlic powder

2 1/4 tsp

1 Tbsp 1 1/2 tsp

**5.** Add garlic powder, black pepper, tomato puree, salt, beef broth, water, parsley, basil, oregano, marjoram, thyme, and carrots. Stir well. Cover and simmer for 1 hour. Stir occasionally.

Ground black pepper

3/4 tsp

1 1/2 tsp

**6.** Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Canned no-salt-added tomato puree

2 lb 8 oz

1 qt 2 cups (about 1/2 No. 10 can)

5 lb

3 qt (about 1 No. 10 can)

**7.** Set aside beef mixture for step 10.

Salt

2 tsp

1 Tbsp 1 tsp

Canned low-sodium beef broth

2 cups

1 qt

Water

1 qt

2 qt

Dried parsley

2 Tbsp

1/4 cup  
Dried basil  
1 Tbsp  
2 Tbsp  
Dried oregano  
1 Tbsp  
2 Tbsp  
Dried marjoram  
1 1/2 tsp  
1 Tbsp  
Dried thyme  
3/4 tsp  
1 1/2 tsp  
\*Fresh carrots, shredded  
10 oz  
3 cups  
1 lb 4 oz  
1 qt 2 cups  
Water  
3 gal  
6 gal

**8.** Heat water to a rolling boil.

Whole-wheat spaghetti noodles, dry, broken into thirds

1 lb 9 oz  
1 qt 1 cup  
3 lb 2 oz  
2 qt 2 cups

**9.** Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well.

**10.** Combine pasta and beef mixture in stock pot. Stir well.

**11.** Transfer to a steam table pan (12" x 20" x 4") lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.

**12.** Critical Control Point: Hold for hot service at 140 °F or higher.

**13.** Portion with 8 fl oz spoodle (1 cup).

## Serving

See Notes

## Notes

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a

variation of the ingredients is available.

## Cooking Process #2: Same Day Service

### **Serving**

NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 3/8 cup red/orange vegetable and 1 oz equivalent grains.

CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 3/8 cup vegetable, and 1 serving grains/bread.

### **Language**

English



[Find tips and resources](#) for safe food handling and proper cooking temperature guidance.

