

# Ooodles of Noodles

Meal Components: Red/Orange Vegetable-Other Vegetable-Grains

Grains B-26r

Ingredients	25 Servings		50 Servings		Directions Process #2: Same Day Service
	Weight	Measure	Weight	Measure	
Water		2 gal		4 gal	1. Heat water to a rolling boil.
Penne pasta, whole-wheat, dry	2 lb 12 oz	3 qt 2 ¾ cups	5 lb 8 oz	1 gal 3 qt	2. Slowly add pasta. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well.
Extra virgin olive oil		⅓ cup		⅔ cup	3. Heat oil. Sauté half of tomatoes over medium heat for 2 minutes until skins soften. DO NOT OVERCOOK. Tomatoes should maintain their shape. For 25 use a large stockpot. For 50 servings, use 1 roasting pan/square head pan (20 ⅞" x 17 ⅜" x 7") on top of stove. Reserve remaining tomatoes for step 6.
*Fresh grape tomatoes, halved	3 lb	2 qt	6 lb	1 gal	
Dried basil		⅓ cup		¼ cup	4. Add basil, salt, pepper, and garlic.
Sea salt		1 Tbsp		2 Tbsp	
Ground black pepper		½ Tbsp		1 Tbsp	
Fresh garlic, minced	2 oz	¼ cup	4 oz	½ cup	
Whole-wheat flour	3 ½ oz	¾ cup	7 oz	1 ½ cups	5. Sprinkle flour over tomatoes. Sauté over medium heat for an additional 1-2 minutes. When mixture begins to thicken add broth. Bring to a boil uncovered. Reduce heat to low.
Low-sodium vegetable broth		2 qt ¼ cup		1 gal ½ cup	
*Fresh Swiss chard, stems removed, chopped	1 lb 4 oz	1 qt 2 ½ cups	2 lb 8 oz	3 qt 1 cup	6. Add Swiss chard and the remaining tomatoes. Simmer over low heat, uncovered, for 2 minutes or until Swiss chard is wilted.  Critical Control Point: Heat to 140 °F or higher for at least 15 seconds.
					7. Pour over pasta and serve.
					8. Critical Control Point: Hold for hot service at 135 °F or higher.
					9. Portion with 8 fl oz ladle (1 cup).

 The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

# Oodles of Noodles

**Meal Components: Red/Orange Vegetable-Other Vegetable-Grains**

**Grains B-26r**

## Notes

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Serving	Yield	Volume
1 cup (8 fl oz ladle) provides ⅓ cup red/orange vegetable, ⅓ cup other vegetable, and 2 oz equivalent grains.	25 Servings: about 9 lb 8 oz	25 Servings: about 1 gallon 1 qt
	50 Servings: about 20 lb 8 oz	50 Servings: about 2 gallons 2 qt

 The grain ingredients used in this recipe must meet the Food and Nutrition Service whole grain-rich criteria.

## Marketing Guide

Food as Purchased for	25 servings	50 servings
Grape tomatoes	3 lb 1 oz	6 lb 1 oz
Swiss Chard	1 lb 6 oz	2 lb 12 oz

## Nutrients Per Serving

Calories	234.73	Saturated Fat	0.56 g	Iron	5.37 mg
Protein	8.69 g	Cholesterol	0 mg	Calcium	49.85 mg
Carbohydrate	43.44 g	Vitamin A	1519.19 IU	Sodium	323.28 mg
Total Fat	4.00 g		(75.96 RAE)	Dietary Fiber	5.33 g
		Vitamin C	14.79 mg		