AFSA High School Food Service

| Recipe Number: | | | 48 | |
|------------------------------------|------------------------|-----------------|---------------|---------------|
| Recipe: | Spaghetti | | # Servings: | 30 |
| | | | Serving Size: | 1 Cup Noodles |
| | | | | 1 Cup Sauce |
| Meal Components per se | | _ | | |
| | Meat/Meat Alternative: | 3 oz. Beef | Vegetables: | |
| | | | Dark Green: | |
| | | | Red/Orange: | |
| | Whole Grain: | | Starchy: | |
| | | | Beans: | |
| | Fruit: | | Other: | |
| | | | | |
| | | | | |
| | Meat Sauce | 8 Quarts | ١ | |
| | Noodles | 4 Lbs. (Uncooke | a) | |
| | | | | |
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| | | | | |
| 1 | L Heat Sauce | | | |
| | 2 Cook Noodles | | | |
| 3 Place Sauce on Noodles and Serve | | | | |
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| | | | | |
| | | | | |
| | | | - ANDERES | |
| | | | | |
| | | | AC CONTRACTOR | |
| | | | NEXASY | A DOTO |
| | | | | SPI |
| (Make it look like this.) | | | | |
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All recipes are subject to relevant HACCP procedures from the AFSA High School Food Safety Plan