



Title: Cheesy Ratatouille Pasta

Recipe Code No:

Category: Entrée

Cooking Process: #2 Same Day Service

Ingredients	96 Servings		Directions
	Weight	Measure	
Pasta, penne, WGR	9 lb		<ol style="list-style-type: none"> 1. Prepare pasta: Place a 4" deep full size perforated steamtable pan inside a 4" deep full sized solid pan. Add 2-3 lb of pasta to each pan. Cover pasta with water. Steam until pasta is al dente – fully cooked, but firm. Do not overcook. Reference manufacturer's directions for cooking time. Drain pasta immediately after cooking. 2. Rinse eggplant, onion, squash, zucchini and garlic under running water. Dice all vegetables into ½" pieces. Mince garlic. 3. Preheat tilt skillet over medium low heat. Add oil. Once oil is shimmering, add onion and garlic, and cook about 5 minutes until onion is translucent. Add eggplant, sprinkle with 1 tsp salt, and cook for about 5 minutes or until the eggplant is softened. Stir occasionally. 4. Stir in the yellow squash and zucchini. Sprinkle with remaining 1 tsp salt. Cook for approximately 8 more minutes, continuing to stir occasionally. Add the beans, marinara sauce, oregano, and thyme. Bring to a simmer and cook for about 5 more minutes or until all vegetables are tender. Add drained pasta to vegetables and sauce, tossing to coat. 5. Spray 4 full size steamtable pans with pan release.
Eggplant, fresh, AP	3 lb		
Onion, diced, EP		1 ½ cup	
Squash, fresh, yellow, AP	3 lb		
Zucchini, fresh, AP	3 lb		
Garlic, granulated		¼ cup	
Salt		2 tsp	
Beans, white, canned, low-sodium, drained, rinsed		3 (#10) cans	

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Ingredients	Weight	Measure	
Marinara sauce		3 (#10) cans	6. Transfer 2 gallons (~15 lb) into each prepared pan. 7. Top each pan with 1 qt 1 pint (1 lb 8 oz) of mozzarella cheese and 3/4 cup (4 oz) of parmesan cheese. 8. Return pans to oven and bake until cheese is melted – about 3-5 minutes. CCP: Cook to a minimum internal temperature at or above 165° F. CCP: Hold and serve at or above 135° F. 9. Rinse basil, dry well and cut into very thin strips. Sprinkle ¼ cup over each pan of ratatouille just prior to serving. 10. Serve <u>two</u> #6 scoops (about 12.8 oz) of pasta bake.
Oregano, dried leaves		3 Tbsp	
Thyme, dried leaves		1 Tbsp + 1 tsp	
Basil, fresh, chiffonade		1 cup	
Parmesan, grated	1 lb		
Cheese, mozzarella, shredded	6 lb		

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Meal Components: 2 oz eq WGR grain, 2 oz eq M/MA, ½ cup red/orange vegetable, 1/8 cup other vegetable

Notes:

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

Marketing Guide Food as Purchased for	96 Servings
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Onion, whole, fresh	12 oz
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Serving

2 (#6 scoops) provides 2 oz eq WGR grain, 2 eq oz m/ma, ½ cup red/orange vegetable, and 1/8 cup other vegetable.

Nutrients Per Serving

Calories	404	kcal	Sat Fat	6.5	g
Protein	17	g	Chol	29	mg
Carb	55	g	Sodium	470	mg
Total Fat	12.5	g	Dietary Fiber	8	g