

Recipe No.	Name						Category
29.8	Baked Ziti with Tomato Sauce						Starches
Yield	Portion Size						No. Portions
5 lb. (2.27 kg)	8 oz. (225 g)						10
US Quantity	Metric Quantity	Ingredient				PHF (TCS)	
1 lb.	450 g	ziti pasta (dry)					
as needed		pan spray					
1 qt.	0.95 L	tomato sauce					
to taste		fresh basil, chiffonade (optional)					
1 lb.	450 g	mozzarella cheese, grated				•	
3 oz.	85 g	Parmesan cheese, grated				•	
Method							CCP
1. Cook ziti in salted boiling water, drain, and refresh.							
2. Mix cooked pasta with tomato sauce and fresh basil. Mix to coat pasta with sauce.							
3. Lightly spray a half-size hotel pan with pan spray. Add half of the pasta mixture to the pan and level.							
4. Sprinkle evenly 1/3 of the mozzarella and 1/3 of the Parmesan over the pasta and add the remaining pasta mixture to the pan.							
5. Sprinkle evenly the remaining mozzarella and Parmesan over the pasta.							
6. Bake at 350°F (177°C) for about 40 minutes until it reaches 165°F (74°C). Remove from oven and allow it to “rest” for 5 minutes before serving or, hold at or above 135°F (57°C) until service.							CCP
Portion (g)	Calories	Fat (g)	Protein (g)	Carbohydrate (g)	Cholesterol (mg)	Sodium (mg)	Fiber (g)
236	355	12.81	21.29	42.45	30.00	899.47	2.82