***NR#113 Vegetarian Pasta Fagioli-US Foods***

***Serving Size: 6oz (1/2c Beans)***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1/2c  | 1 cup | 2 cups | Green bell pepper diced |
| 1/2c | 1 cup | 2 cups | Onion, diced  |
| 1/3c  | 3/4c | 1 ½ cups | Vegetable oil |
| ½ quart | 1 quart | 2 quarts | Tomato paste, canned |
| ¾ gallon | 1 ½ gallon | 3 gallon | Vegetable broth, low sodium |
| 1 cup | 2 cups | 4 cups | Shredded carrots |
| 1/8tsp | ¼ tsp | 1/2tsp | Garlic powder |
| ½ tsp | 1 tsp | 2 tsp | Black pepper |
| 3/4tsp | 1 ½ tsp | 3 tsp | Dried crushed Rosemary |
|  1 1/4cups | 2 ½ cups | 5 cups | Macaroni |
| 1 ½ cups | 3 cups | 6 cups | Tap water |
| 12 1/2 cups | 25 cups | 50 cups | Navy Beans, low sodium  |
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***Directions:***

1. **Dice peppers and onions. Saute in vegetable oil.**
2. **Mix tomato paste, vegetable broth, carrots, garlic, black pepper, and rosemary with sauteed vegetables. Simmer for 1 hour**
3. **Cook macaroni in water Drain and add macaroni to sauteed vegetables**
4. ***Add beans to sauteed vegetables***
5. ***Continue cooking for 20 to 30 minutes***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***