

Beefy Santa Fe Pasta

featuring Gage's Santa Fe Pasta

Menu-ing Tips...

You can count on **Beefy Santa Fe Pasta** to...

- Clear out your commodity stores
- Plug last minute holes on the menu
- Add some Southwestern flair to the A-line

What You Need...

1 #10 can Gage Santa Fe Pasta

1 #10 can Diced Tomatoes

3 quarts + 1 cup Water

3 ½ pounds Cooked Ground Beef, well drained

1 ½ pounds Shredded Cheddar Cheese

What You Do...

Preparation Time: 10 minutes

Cooking time: 30-40 minutes

Oven temperature: 400°F

Deep steam table pan

Step One: In a full size, 4" deep, steam table pan, combine the tomatoes, water, and beef. Bring to a boil.

Step Two: Add the pasta and seasoning mix from the can and stir for 30 seconds or until the seasonings are moistened. Return to boiling.

Step Three: Once mixture boils, cover with foil and transfer pan to oven for 30 to 40 minutes or until pasta is done.

Step Four: Remove foil, stir gently.

Step Five: Evenly sprinkle the cheese over the hot pasta mixture.

YIELD:

40 servings (generous 6 ounce scoop- approx. 7 ounces by weight)

Shopping Facts...

School Equivalents: This recipe, when prepared as directed, counts as 1 bread / grain 2 ounces meat / meat alternate and ¼ cup fruit / vegetable.

Cost per Serving for Gage Products: \$0.28

Gage Product Detail:

Santa Fe Pasta (#G4220)

Pack: 12 / #2 1/2 cans

* Brand of ingredients and changes in preparation may result in variations of School Equivalents

Try It Now!!!

Yes! I would like to try Gage's New Beefy Santa Fe Pasta.
Please contact me to place my order.

Name: _____

Facility: _____

Phone: _____

Email: _____

Fax to 630.595.6195 or 888.289.4143

Cooking with Commodities was brought to you by:

Gage Foods

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Gage

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