

Save on High Cost Proteins while Satisfying the Needs of Your Vegetarians with... Pasta Primavera

featuring Gage's Tetrazzini Dinner Mix

## **What You Need...**

I #10 can (2.93 lb (13.26kg)) Gage Tetrazzini Dinner Mix

3 quarts Boiling Water

6 ½ cups Cooked or Defrosted Peas

6 1/2 cups Cooked Broccoli

26 ounces Grated Parmesan Cheese

I stick Butter or Margarine

## What You Do...KETTLE METHOD

Preparation time: 5 minutes Cook time: 10 minutes (approximate)

Step One: Boil Water.

Step Two: Add Pasta from Mix and Cook until al dente

(approximately 5 minutes).

Step Three: Add all remaining ingredients, stir to combine, and

serve.

# What You Do...OVEN METHOD

Preparation time: 5 minutes Bake time: 25 minutes (approximate)

Oven Temperature: 375°F (Conventional Oven)

Pan size: Full Steam Table Pan

Step One: Place the contents of Gage Tetrazzini mix in a full size, 4" deep, steam table pan.

**Step Two:** Carefully add the boiling water and stir to mix.

Step Three: Add Peas, Broccoli, and 1/2 the Parmesan Cheese. Stir until integrated.

Step Four: Place in oven to bake, checking every 20 minutes until

**Step Five:** Once baked, remove from oven and gently stir.

Step Six: Evenly sprinkle the remaining cheese over the top and serve.

#### YIELD:

26/8.5 oz Servings





# **Shopping Facts...**

**School Equivalents:** This recipe, when prepared as directed, counts as 2 ounces Meat / Meat Alternate, I Bread / Grain, and I/4 cup Vegetable.

Cost per Serving for Gage Products: \$0.34

### **Gage Product Detail:**

Tetrazzini Dinner Mix (#G0330) Pack: 6 / #10 cans

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

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Yes! I would like to try Gage's New Pasta Primavera. Please contact me to place my order.	
Name:	1
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Email:	-
Fax to 630.595.6295 or 888.289.4243	

Cooking with Commodities was brought to you by: Gage Foods 600 North York Road, Bensenville, IL 60106