

*Make a Unique Vegetarian Dish Everyone Will Love with...*

# Vegetarian Santa Fe Pasta

*featuring Gage's Santa Fe Pasta Mix*

## What You Need...

I #10 can **Gage Santa Fe Pasta Mix**

4 quarts Boiling Water

1 #10 can Low Sodium Salsa (can substitute Tomato Sauce or Diced Tomatoes)

1 #10 can Drained and Rinsed Black Beans

1 lb Gage Ultra Soy Crumbles

2 lbs Reduced Fat Shredded Cheddar Cheese



## What You Do...KETTLE METHOD

Preparation time: 5 minutes

Cook time: 14 minutes (approximate)

### Step One: Boil Water.

**Step Two:** Add Pasta from Mix and Cook until al dente (approximately 7 minutes).

**Step Three:** Add all remaining ingredients except Cheese, stir to combine.

**Step Three:** Transfer to serving pans and top with Reduced Fat Shredded Cheddar Cheese. Serve.

## What You Do...OVEN METHOD

Preparation time: 5 minutes

Bake time: 35 minutes (approximate)

Oven Temperature: 425°F (Conventional Oven)

Pan size: Full Steam Table Pan

**Step One:** Place the contents of Gage Santa Fe Pasta mix in a full size steam table pan (also known as extra deep steam table pan).

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

**Step Three:** Add all ingredients but Cheese and stir to combine.

**Step Four:** Bake in pre-heated 425°F oven for 25-35 minutes or until pasta is al dente.

**Step Four:** Top with Cheese and return to oven to allow cheese to melt (if desired).

**Step Five:** Let stand 5-10 minutes before serving.

**YIELD:**

48 / 8.25 oz Servings

Nutrition Facts			Gage Santa Fe Pasta, As Packaged	Prepared as Vegetarian Santa Fe Pasta with Gage Ultra Soy Crumbles, Salsa, Black Beans
Serving Size			(30g)	(235g)
Servings Per Container			48	
Amount Per Serving				
<b>Calories</b>			100	250
Calories from Fat			10	50
			% Daily Value*	% Daily Value*
<b>Total Fat</b>			1g	2% 6g 9%
Saturated Fat			0g	0% 3g 15%
Trans Fat			~g	0g
<b>Cholesterol</b>			0mg	0% 15mg 5%
<b>Sodium</b>			360mg	15% 590mg 25%
<b>Total Carbohydrate</b>			18g	6% 35g 12%
Dietary Fiber			1g	4% 6g 24%
Sugars			4g	9g
<b>Protein</b>			4g	17g
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			Vitamin A	0% 10%
Calories: 2,000 2,500			Vitamin C	0% 4%
Total Fat	Less than	65g	80g	4%
Saturated Fat	Less than	20g	25g	35%
Cholesterol	Less than	300mg	300 mg	4%
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	
Calories per gram:				
Fat 9 • Carbohydrate 4 • Protein 4				

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### Gage Foods

600 North York Road,

Bensenville, IL 60106

Call us at: 1.800.323.0233