

SPAGHETTI AND MEATBALL CUPS



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
Market Item	Basil Leaves, chopped	5
198889	Green Onions	1 stalk
219190	Marinara Sauce	2½ cups
675123	Meatballs	12 pieces
428574	Italian seasoning	1 tsp.
Market Item	Parsley, chopped	2 tbsp.
424307	Salt	½ tsp.
644650	Garlic, minced	1 clove
721352	Spaghetti	10 ounces
460095	Shredded Parmesan	½ cup

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Boil spaghetti until nearly done, then drain and drizzle with olive oil. In a medium bowl, mix marinara, garlic, basil, onion, salt, Italian seasoning, and parsley. Combine thoroughly, and set aside. Lightly coat a muffin pan with non-stick spray, then take prepared pasta and drizzle a little more olive oil on it, and mix in parmesan cheese. Take several strands of pasta and form into a “nest”, then place in the muffin pan. Top each spaghetti nest with a spoonful of marinara mix, 1 meatball, another spoonful of marinara mix, then add a pinch of parmesan. Bake at 375°F degrees for 15 minutes. Remove from oven and plate individually. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*