

Penne with Meat Sauce
20 - Four Person Meals

**PRINT Enlarged Assembly Directions *TWICE* on page 3 & 4 and
 Other Meal Recipes, Assembly Directions, Assembly Layouts**
 This recipe is 20 times the original recipe on page 5.

Penne with Meat Food Items Shopping list:

- 20 - 12 ounce penne pasta
- 20 lbs. low fat (90/10) ground beef
- 12 small onions (4-5 lbs.)
- 20 - 24 oz. tomato sauce (480 oz.)
- 20 - 14.5 oz. diced tomatoes with basil (290 oz.)
- 20 cups mozzarella cheese (5 lbs.)
- 20 tsp. season salt or to taste (.42 cups)
- 20 Tablespoons Italian seasoning (1 ¼ cup)
- 10 cups or 40 oz. parmesan cheese

Penne with Meat Packaging Items Shopping List:

- 40 foil pans and lids (have more on hand)
- 20 Jumbo 2 gallon Ziploc bags - for meals (have more on hand)
- Labels - 4 sheets of 10 per page for a total of 40 Penne with Meat Sauce Labels (have more on hand)
- Labels - 2 sheets of 10 per page for a total of 20 Meal Labels (have more on hand for extra meals)
- 20 Prayer Cards (have more on hand)
- 20 Reply Cards (have more on hand)

Penne with Meat Utensils Needed:

Preparation:

- Knife or something to dice onions
- Cutting boards
- Large flat pans for browning hamburger in convection oven
- Metal spatula to break up hamburger
- 4 Large pots for boiling pasta
- Colander
- Tablespoon measurers for Salt & Italian seasoning

- 4 large Mixing Large spoon for mixing
- 8 Cup Measurer

Assembly:

- 2 – 1 cup and 2 – ¼ cup measuring cups
- Disinfecting Wipes
- Disposable Gloves
- Tape
- Scissors

Penne with Meat Kitchen Prep:

- Boil liquid in large pots for all items in recipe needing boiling liquid. Start this as early as possible since it greatly impacts length of cook session!
- Meat Prep
 1. Dice Onions
 2. Brown Meat and onion together. (Tip: Cook the beef and onions on 3-4 extra-large flat cookie sheets in oven or convection oven. Stir frequently breaking up beef into smaller pieces while it browns to prevent burning. We use a convection oven set to 350 degrees.)
- Pasta Prep
 1. Fill 4 large pots with water, bring to boil
 2. Add salt, about 1 Tablespoon per pot
 3. Add 5 boxes pasta to each pot
 4. Return to boil, no lid. Stir frequently.
 5. Cook pasta al dente, less time than on package directions.
 6. Drain Pasta in colander, very well. Cool Pasta. (Tip: use ice to cool faster.)
 7. Divide into 4 large bowls
- Penne with Meat Final Prep
 1. To the 4 large bowls of pasta, add the cooked ground meat mixture, divided evenly between 4 bowls
 2. Tomato Sauce, 5 – 24 oz. cans in each bowl or equally between 4 bowls
 3. Season Salt, about 20 tablespoons to each bowl
 4. Mozzarella, 5 cups per bowl.

Penne with Meat Assembly:

1. Fill pans with 4 cups of Penne pasta mixture (do not overfill as sauce will leak out)
2. Sprinkle $\frac{1}{4}$ cup parmesan cheese over top of each pan
3. Add lid making sure edges of pan are clean
4. Apply Penne with Meat Sauce Label

Penne with Meat Sauce

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3. Add lid making sure edges of pan are clean

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4. Apply Penne with Meat Sauce Label



Original Recipe - Penne with Meat Sauce - serves 4

Ingredients:

- 1 – 12 oz. package Penne (I use Ronzoni Smart Taste 2 X Fiber)
- 1 – lb. low fat ground beef (the higher the fat the more hamburger we will need)
- 1 - small onion
- 24 oz. tomato sauce
- 14.5 oz. can Diced tomatoes with Basil etc.
- 1 cup (8 oz.) Mozzarella Cheese
- Season Salt
- Italian Seasoning
- 1/2 cup Parmesan Cheese

Directions:

1. In large skillet, cook meat & onion until browned; drain.
2. Cook pasta according to package directions.
3. Cool Pasta.
4. Combine pasta with beef, sauce, diced tomatoes, Mozzarella cheese, salt and seasonings.
5. Place into 9 x 13 pan
6. Sprinkle parmesan over top.