

Mini Chicken or Turkey Parmesan Meatloaves with Spaghetti

20 - Four Person Meals

PRINT *Enlarged Assembly Directions on pages 4, 5 & 6 and Other Meal Recipes, Assembly Directions, Assembly Layouts*

This recipe is 20 times the original recipe on page 6.

Mini Chicken or Turkey Parmesan Meatloaves Meal Food Items Shopping List:

- Cooking Spray
- 20 lbs. Ground Chicken or Ground Turkey
- 20 large eggs
- 10 cups or (4-24 oz. jars, 2 ½ cups each) Schnucks chunky tomato, onion & garlic pasta sauce.
- 40 cups (24 oz. = 2 ½ cups, need 384oz.) Pasta sauce of your choice (20 c for Spaghetti, 20 c for over meatloaves).
- 5 cups or 20 oz. Parmesan Cheese
- 5 cups plain or Italian bread crumbs
- 5 tsp. and 3 - 4 Tbsp. salt (5 tsp. is for meatloaves and 4 Tbsp. is for boiling pasta)
- 5 lbs. mozzarella cheese
- 13 – 12 oz. Thin Spaghetti Pasta packages

Mini Chicken or Turkey Parmesan Meatloaves Meal Packaging Items Shopping List:

- 40 foil pans with lids (have more on hand)
- 20 Jumbo 2 gallon Ziploc bags (have more on hand)
- Labels - 4 sheets of 10 per page for a total of 40 Mini Chicken Parmesan Meatloaves with Spaghetti or Mini Turkey Parmesan Meatloaves with Spaghetti Labels depending on meat using (have more on hand)
- Labels - 2 sheets of 10 per page for a total of 40 Meal Labels (have more on hand for extra meals)
- 20 Prayer Cards (have more on hand)
- 20 Reply Cards (have more on hand)

Mini Chicken or Turkey Parmesan Meatloaves Meal Utensils Needed:

Preparation:

- ¾ & 1 Cup measurer for wet measuring
- ½ & 1 Cup measurer for dry measuring
- ½ & 1 teaspoon & 1 Tbsp. measurer
- 2 Mixing bowl for meat mixture
- Rubber spatula for mixing meat
- Heavy Duty Foil
- Large flat pans for baking meatloaves
- Meat thermometer
- Large Colander
- Ruler

Assembly:

- 2 Spatulas for meatloaves
- 2 Pasta servers for pasta
- 2 - 2 cup measuring cups
- 2 Large bowls for sauce
- 2 -1 cup measurer for sauce
- 2 Large bowls for mozzarella cheese
- 2 - ¼ cup measurer – mozzarella cheese
- Disinfecting Wipes
- Disposable Gloves
- Tape
- Scissors

Mini Chicken or Turkey Parmesan Meatloaves Meal Kitchen Prep:

- Boil liquid in 3 -4 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. Preheat convection oven to 350 degrees F
 2. Line trays with heavy duty foil
 3. Spray trays with cooking spray
 4. In 2 large mixing bowls, mix
 - 10 lbs. Ground Chicken or Turkey
 - 10 eggs, beaten
 - 5 cups Schnucks Chunky ... Pasta sauce
 5. Add to each bowl
 - 2 ½ cups Parmesan Cheese
 - 2 ½ cups Bread Crumbs
 - 2 ½ tsp. salt
 6. Mix thoroughly with rubber spatula or large spoon.
 7. Cover large baking pans with heavy duty foil and spray with cooking spray
 8. Measure ¾ cup meat mixture and shape into 4 x 3 x ¾ meatloaves using ruler; Place on baking pans.
 9. Bake for 30 minutes in convection oven or until internal temperature reaches 165 degrees using meat thermometer.

- Pasta Prep
 1. Fill 3 - 4 large pots with water, bring to boil
 2. Add salt, about 1 Tablespoon per pot
 3. Divide pasta evenly between pots.
 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 2 large bowls
 8. Add 10 cups of other pasta sauce to each bowl of spaghetti (20 cups total), mix well.

- Meal Prep
 1. Spaghetti sauce: Pour 10 cups sauce into each of the 2 bowls (total 20 cups)
 2. Mozzarella cheese: 10 cups into each of the 2 bowls (total of 20 cups)

Mini Chicken or Turkey Parmesan Meatloaves Assembly:

1. Spray pan with cooking spray
2. Measure a light 2 cups spaghetti with sauce into each foil pan using pasta server
3. Place two meatloaves on the spaghetti using a spatula
4. Pour ½ cup of sauce over the 2 meatloaves
5. Sprinkle ½ cup mozzarella cheese over the meal
6. Add lid making sure edges of pan are clean
7. Apply Mini Chicken or Turkey Parmesan Meatloaves with Spaghetti Label

Mini Chicken or Turkey Parmesan Meatloaves

1. Spray Pan with cooking spray



2. Place 2 light cups of spaghetti with sauce in each foil pan using pasta server



3. Place two meatloaves on the spaghetti using a spatula



4. Pour $\frac{1}{2}$ cup of sauce over the two meatloaves

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5. Sprinkle $\frac{1}{2}$ cup mozzarella cheese over the meal

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6. Add lid making sure edges of pan are clean

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7. Apply Mini Chicken or Turkey Parmesan Meatloaves with Spaghetti Label.

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Mini Chicken Parmesan Meatloaves Original Recipe - serves 4

(Recipe from Schnucks Cooks - modified)

Ingredients

- Cooking Spray
- 1 pound Ground Chicken
- 1 large egg
- 1 cup Schnucks chunky tomato, onion & garlic pasta sauce - divided
- 1/4 c Parmesan Cheese
- 1/4 cup plain bread crumbs
- 1/4 salt
- 1 cup mozzarella cheese

Directions

1. Preheat convection oven to 350 degrees F.
2. Spray 8x8 baking pan with cooking spray.
3. Mix ground chicken, egg and half the pasta sauce, parmesan cheese, bread crumbs and salt in a large bowl.
4. Shape mixture into four 4x2 loaves.
5. Place loaves in 8x8 baking pan.
6. Top with remaining sauce.
7. Sprinkle mozzarella cheese on top
8. Bake for 30 minutes or until temperature reaches 165 degrees
9. Wonderful served over spaghetti