



Oodles of Noodles...

Our pasta sauces make it easy for you to create simple speed-scratch recipes that are full of flavor and easy to portion & transport.

This presentation is designed to help you take our pasta sauces from the cafeteria to the classroom and beyond.





- General heating procedures for our Pasta Sauces.
- Step-by-step guide for 2 of our favorite recipes
- Portioning tips for serving portable meals







General Pack Info

- Packed in 5 lb. boilable/steamable bags. 6 bags per case.
- Bags can be heated from frozen or thawed state.
- To thaw place unopened bags under refrigeration for 24 to 48 hours.
- Thawed, unopened bags have a 14-day refrigerated shelf life



Pasta Sauce Heating Instructions Steamer Method





Place unopened bags in a perforated, full-size pan.





Place plan into steamer & cook for 30 to 45 minutes.

Your cook time may vary according to quantity of product being heated.





Remove from steamer, and check for an internal temp. of 135°F.

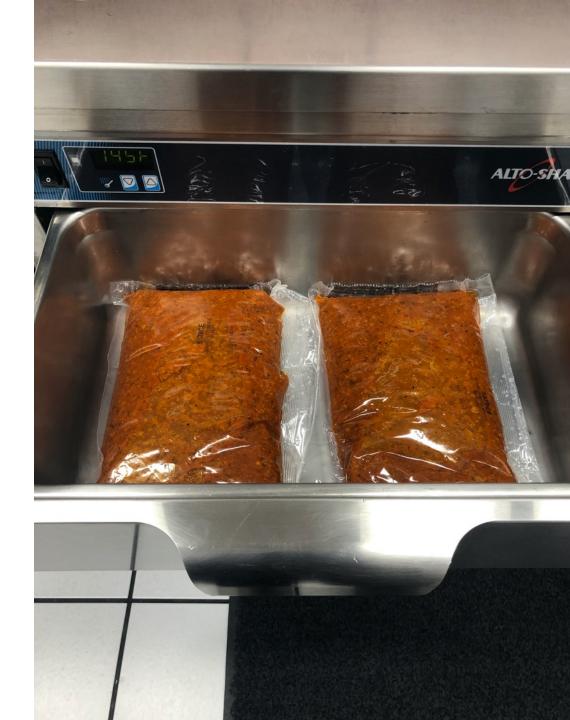
(Serv Safe Standard - 135°F for 15 seconds).

To check the temperature of the product, gently fold over the bag with a thermometer in the fold or place two unopened bags on top of each other with a thermometer between them.

DO NOT PUNCTURE THE BAGS!



Hold HOT at 135°F or above (Serv Safe Standard) until ready to assemble recipe.





Spaghetti with Meat Sauce

Our Premium Beef Spaghetti Sauce is the heart of this meal. Just add spaghetti noodles and cheese to create this delicious dish.

Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home





LET'S CREATE GREAT DISHES TOGETHER:



3 M/MA • 3 Grain • ½ c R/O veg (when served w/breadstick and cheese)



Prepare spaghetti per manufacturer's instructions.





Spray with non-stick cooking spray to avoid noodles sticking together.



Hold hot at 135°F until ready to assemble meal.





Portion 1 cup of spaghetti by volume in a bowl or container.





Remove heated bag of J.T.M. Meat Sauce from warmer and carefully open bag.

Pour contents into pan for portioning.





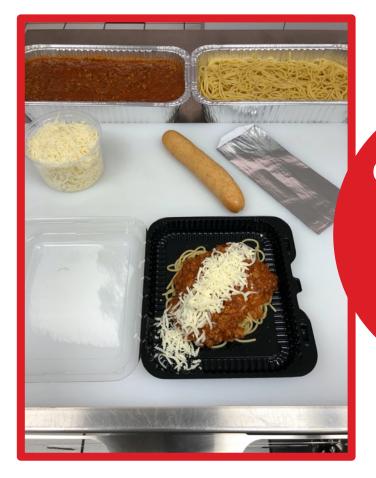
Ladle 5.60 (by weight), #6 scoop or 2/3 cup of Meat Sauce over Spaghetti.





Optional Garnish: Portion 1 oz. of shredded mozzarella or 1 oz. parmesan and sprinkle on top of Meat Sauce.





Cheese can also be served cold, on the side in soufflé cup.



Optional: Serve with breadsticks. Heat in oven then place in a foil bag and hold hot.





Place lid on container and put Spaghetti with Meat Sauce & breadsticks into hot holding cabinet or Cambro until ready to transport the meals for service.



Penne Alfredo

Our #5722 Signature Alfredo sauce makes serving up this

Italian restaurant fave a cinch.

Service Models:

- Classroom
- Traditional
- Grab 'n Go
- Take Home





2 M/MA • 2.5 Grain (when served w/breadstick)



Prepare pasta per manufacturer's instructions.





Spray cooked pasta with non-stick cooking spray to help keep noodles from sticking together.



Cover pan and hold hot at 135°F until ready to assemble meal.





Portion 2/3 cup of cooked penne pasta into a single serving container.

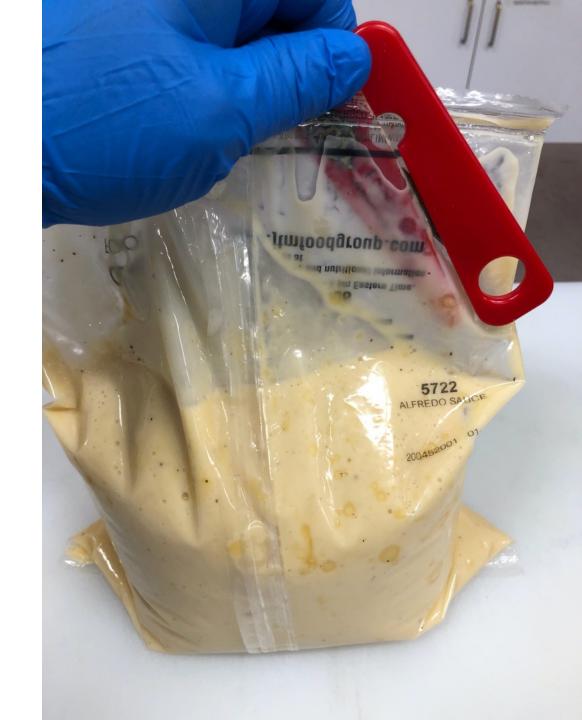






Remove heated bag of J.T.M. Alfredo Sauce from warmer and carefully open bag.

Pour contents into pan for portioning.





Portion 3.66 oz (by weight) or 1/2 cup of Alfredo Sauce over penne pasta.



Mix it Up:
Try serving with
chicken and
broccoli. Or, create
a Primavera by
adding in an
Italian vegetable
blend.



Optional: Serve with breadsticks. Heat in oven then place in a foil bag and hold hot.





Place lid on container and put Penne Alfredo & breadsticks into hot holding cabinet or Cambro until ready to transport the meals for service.



Transporting Meal Tips

- On the day of service, stack meals onto trays for transporting to classroom or feeding location.
- Load trays onto rolling racks or cambros and transport to the classrooms or feeding locations.



