

**CEREALS AND PASTA PRODUCTS No.E 012 00**  
**NOODLES JEFFERSON**

**Yield** 100

**Portion** 3/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
241 cal	29 g	10 g	9 g	58 mg	509 mg	143 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
WATER,WARM	50-1/8 lbs	6 gal	
SALT	1-7/8 oz	3 tbsp	
OIL,SALAD	1-1/2 oz	3 tbsp	
NOODLES,EGG	9 lbs	6 gal 2-7/8 qts	
BUTTER,MELTED	1-1/4 lbs	2-1/2 cup	
SALT	5/8 oz	1 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CHEESE,PARMESAN,GRATED	2 lbs	2 qts 1 cup	

**Method**

- 1 Add salt and oil to water; heat to a rolling boil.
- 2 Slowly add noodles, stirring constantly, until water boils again. Cook about 8 to 10 minutes or until tender. Drain thoroughly.
- 3 Add butter, salt and pepper to noodles. Stir well.
- 4 Add cheese; toss well. CCP: Hold for service at 140 F. or higher.