

PASTA PROVENCAL

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
295 cal	46 g	16 g	6 g	31 mg	1288 mg	212 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

WATER	54-1/3 lbs	6 gal 2 qts	
SALT	1-1/2 oz	2-1/3 tbsp	
OIL,SALAD	1/3 oz	1/3 tsp	
PASTA,PENNE	10 lbs	7 gal 1-7/8 qts	
OIL,SALAD	5-3/4 oz	3/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	14-2/3 oz	3-3/8 cup	
WATER,WARM	10-1/2 lbs	1 gal 1 qts	
MILK,NONFAT,DRY	1-1/8 lbs	1 qts 3-1/2 cup	
CHICKEN BROTH		1 gal 1 qts	
CHEESE,PARMESAN,GRATED	7 oz	2 cup	
SALT	1-1/4 oz	2 tbsp	
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
THYME LEAVES,DRIED,GROUND	5/8 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	5/8 oz	1/4 cup 1/3 tbsp	
OREGANO,CRUSHED	7/8 oz	1/4 cup 1-2/3 tbsp	
PEPPER,RED,CRUSHED	1/8 oz	1 tbsp	
TOMATOES,CANNED,DICED,DRAINED	12-1/8 lbs	1 gal 1-1/2 qts	
BEANS,CANNELLINI,CANNED	8-1/2 lbs	3 qts 3 cup	
SPINACH,FROZEN	4 lbs	2 qts 1-1/2 cup	
ONIONS,FRESH,CHOPPED	4-3/8 lbs	3 qts 3/8 cup	4-7/8 lbs
HAM,CANNED,COOKED,DICED	4 lbs		
CARROTS,FRESH,CHOPPED	3-3/4 lbs	3 qts 1-1/4 cup	4-5/8 lbs
CELERY,FRESH,CHOPPED	2-3/4 lbs	2 qts 2-3/8 cup	3-3/4 lbs
PARSLEY,DEHYDRATED,FLAKED	3/4 oz	1 cup	

**Method**

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add pasta slowly while stirring constantly until water boils again. Cook 7 to 9 minutes or until tender, stirring occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly.
- 4 Blend salad oil and flour together to form a roux. Using a wire whip, stir until smooth. Cook roux for 3 minutes in a steam-jacketed kettle or stockpot stirring constantly.
- 5 Reconstitute milk in warm water.
- 6 Gradually add milk and broth to roux while stirring constantly. Bring to a boil. Cover; reduce heat; simmer 5 minutes or until thickened, stirring frequently to prevent sticking.
- 7 Add parmesan cheese, salt, garlic powder, thyme, black pepper, basil, oregano and red pepper to thickened sauce. Stir to blend well.
- 8 Add tomatoes, beans, spinach, onions, ham, carrots, celery and parsley to thickened sauce. Bring to a boil. Cover; reduce heat; simmer 7 to 10 minutes until tender, stirring occasionally.
- 9 Add pasta to thickened sauce and vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the pasta with the vegetable sauce. CCP: Temperature must register 165 F. or higher for 15 seconds.
- 10 Pour 3-1/8 gal pasta-vegetable mixture into 3 ungreased steam table pans; cover. CCP: Hold for service at 140 F. or higher.