

<b>Recipe Name:</b>	Rotini Beef Pasta
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<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Lean ground beef	2 pounds	Sysco		
Olive oil	1.2 tbsp.	Sysco		
1 yellow onion	1 cup (diced)	Sysco		
Garlic cloves	3 (minced)	Sysco		
Dried basil	1 tsp.	Sysco		
Dried oregano	1 tsp.	Sysco		
Kosher salt	2 tsp.	Sysco		
Red pepper(crushed)	½ teaspoon	Sysco		
Flour	¼ cup	Sysco		
Tomato sauce	1(28 oz.) can	Sysco		
Beef broth	1 cup	Sysco		
Rotini pasta	1 pound	Sysco		
Heavy cream	1 cup	Sysco		
Grated cheese	2 cups	Sysco		
Parsley(fresh or dried)	1 tbsp.	Sysco		

**Instructions**

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.  
*Include if applicable: **Cooking details***

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable: **Packaging information*** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)

***Last step should be: Serve immediately OR store in refrigerator/warmer until serving***

- 1) In a large skillet, heat the olive oil. Then add the diced onion and saute until softened. Add in the ground beef, then drain excess grease. Return to heat.
- 2) Add in the garlic, basil, oregano, salt, red pepper and flour.
- 3) Add in the tomato sauce and broth. Stir to combine and bring to a boil. Simmer for 15 minutes.
- 4) While the sauce is simmering, boil rotini according to pasta directions.
- 5) Add the cream and pasta to the sauce. Stir to combine the cheese and stir until melted.
- 6) Garnish with parsley

**Yield:20**  
**Recipe #: 59**

