

Penne with Beef Meatballs & Vegetables in Tomato Sauce

This Package Contains:

INGREDIENTS

- Halal ground beef x 15lbs
- Pasta sauce x 14LT
- Dry penne pasta x 10lbs
- Bread crumbs x 2lbs
- BBQ sauce x 250ml
- Grated parmesan cheese x 1lb
- Milk x 1L
- Zucchini x 5lbs
- Onions x 2lbs
- Bell peppers (assorted) x 2lbs
- Broccoli heads x 2
- Dinner rolls x 72
- Individual whipped butter x 72
- Onion & garlic powder
- Salt & pepper

BEVERAGE

- Tea
 - Coffee
- Sugar, coffee cream, milk

CONTAINER/OTHERS


- Coffee cups x 50
- Meal containers with lids x 50
- Salad cups with lids x 50
- Meal labels x 50
- Napkins
- Tin foil roll (please return)
- Thermometer (please return)

This Recipe yields: 72 servings

Penne with Beef Meatballs & Vegetable in Tomato Sauce x 60

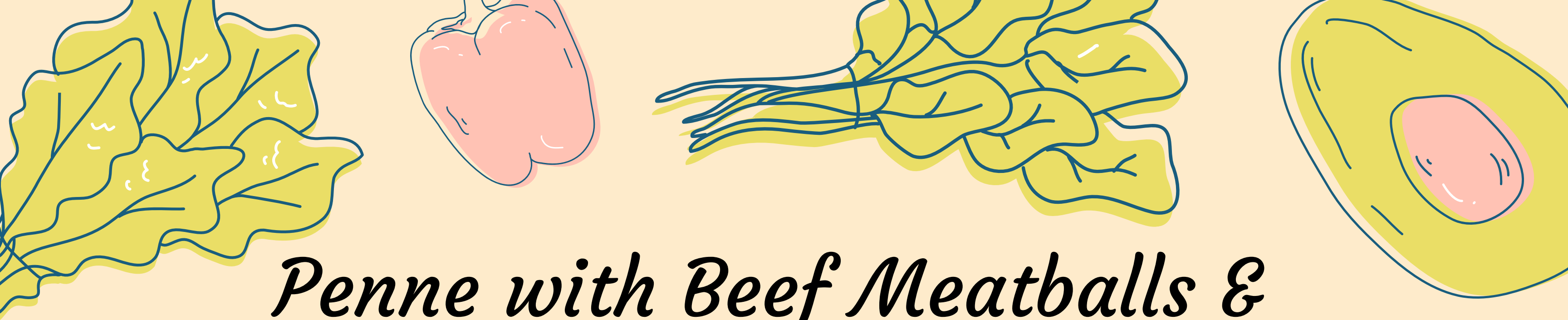
(Halal ground beef, pasta sauce, penne, bread crumbs, bbq sauce, onion & garlic powder, salt & pepper)

(V) Penne with Vegetables in Tomato Sauce x 60

 (Pasta sauce, penne, bell peppers, onions, broccoli, onion & garlic powder, salt & pepper)

All plates come with 1 x dinner roll and x1 individual whipped butter

Parmesan can be offered on the side



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WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

(72 meals total)

🍴 **Penne with Beef Meatballs & Vegetables in Tomato Sauce (60)**

🍴 **(V) Penne with Vegetables in Tomato Sauce (12)**

- 3:45 PM Turn on vent hood fan (the switches are located by the main kitchen door above the light switches)
Preheat ovens to 375 degrees F
Ensure all ingredients on the checklist have been supplied to you
Sanitize work surfaces
Wash hands
- 3:50 PM Combine the lean ground beef, milk, bread crumbs, onion & garlic powder, BBQ sauce, salt & pepper together
- 4:00 PM Mix all ingredients thoroughly and portion into 1 inch balls
- 4:30 PM Chop zucchini, onions, bell peppers, and broccoli heads into equal-sized pieces
Heat oil in a large skillet over medium-high heat and sauté all the chopped vegetables in a pan until they are fully cooked (approximately 15 minutes)
Stir the vegetables occasionally to prevent sticking
- 4:45 PM Remove all the vegetables from heat and transfer them into a serving tray, cover it with tin foil
- 5:00 PM Line the large baking trays with parchment paper and bake all the meatballs until an internal temperature of 165 F is reached (approximately 20 to 30 minutes)





Penne with Beef Meatballs & Vegetables in Tomato Sauce

- 5:15 PM Pour tomato sauce into a large pot on medium-high heat. Bring to a boil on medium heat and stir occasionally. Once boiling reduce heat to low and simmer for 10 minutes.
- 5:20 PM Use a large pot to bring salted water to a complete boil. Add pasta in and stir until the water returns to a boil. Once when the pasta is done (it takes approximately 10) strain and cool briefly and toss in remaining oil.
- 5:30 PM Ensure the meatballs are cooked and transfer all the meatballs to a serving pan.
- 5:45 PM Combine all the meatballs with 2/3 of heated tomato sauce
In another serving pan, combine remaining heated tomato sauce with the sautéed vegetables allotted for vegetarian portions.
- 5:45 PM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery & napkins
The liaison will work to set up the dining room and prepare the tea and coffee
- 6:15 PM Serve food to clients at the buffet
- 6:40 PM Pack meals to-go in the provided take away containers, label and place in the "Community Meals" fridge in the warehouse
- 7:00 PM Begin cleaning the kitchen; referring to the kitchen cleaning guide for more details
- 8:00 PM Please fill out the feedback survey
Complete and sign the kitchen cleaning guide once all outlined tasks are finished.
Leave signed survey and cleaning guide in the provided kitchen binders
Sign out from the front desk
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