

RED GOLD® Nutritionally Enhanced™ Plant-Based Protein Pasta Sauce

K12 Recipe Guide



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TITAN
A LINQ SOLUTION



**Better
Nutrition**
made simple.™



Plant Based Bolognese Pasta Bake

Category: Main Entree

Serves: 25 (1 Cup/8oz Spoodle)

HACCP Process: Process #2 (Same Day Service)

Dietary Restrictions: None

Religious Restrictions: None

ALLERGENS

Carrot, Corn/Corn Products, Dairy, Garlic, Gluten, Milk, Peas, Peppers (any kind), Potato, Sunflower Seeds/Oil, Tomato, Wheat

PICKLIST

2 Pounds of Cheese, Shredded Mozzarella, 4/5#, Bongards, 6 Pounds of Pasta, Twisted Elbow (Cavatappi) 20#,
2 Cans of Red Gold Tomato, Pea Protein Bolognese Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
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1	5 1/2 x Pounds of Pasta, Twisted Elbow (Cavatappi) 20# 26 x Ounces of Cheese, Shredded Mozzarella 4/5#, Bongards 1 x Gallon of Tomato, Pea Protein Bolognese Sauce 6/#10, Red Gold	Base Recipe: 25 Servings Pans Needed for Base Recipe: One 4" Hotel Pan Prior to Menu Date: Place shredded mozzarella cheese and frozen twisted elbow pasta in cooler for thawing. Preparation Instructions: In a large mixing bowl fold together one gallon of Red Gold Bolognese Sauce with 5.5 lbs. of twisted elbow pasta. Spray hotel pan with pan spray. Layer in prepared pan as follows: <ol style="list-style-type: none">1. Half of pasta sauce mixture.2. Half of the shredded mozzarella cheese.3. Top with remaining sauced pasta.4. Cover with remaining mozzarella cheese. Cover with a sheet of parchment paper and secure with foil over the paper.
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#	INGREDIENTS	INSTRUCTIONS
		<p>Oven Instructions:</p> <ol style="list-style-type: none"> 1. Preheat oven to 350°F. 2. Bake covered for 40 minutes or until internal temperature reaches 145°F. 3. Remove pan from oven and remove cover. Bake an additional 10 minutes for top cheese to brown. 4. Hold covered in holding cabinet. <p>Serving Line Instructions:</p> <p>Place hotel pan in serving line.</p> <p>Cut pasta bake into 5x5 section 25 servings.</p> <p>Serve a generous scoop using an 8oz spoodle.</p> <p>Control Measures: Cook to 145°F. Hot hold at 135°F or greater.</p>

NUTRIENT	1 CUP / 8 OZ SPOODLE
Calories	368.7834 kcals
Saturated Fat	4.0959 g
Sodium	454.7714 mg
Total Carbohydrate	47.8514 g

SERVING SIZE	MEAL CONTRIBUTION
1 Cup/8oz Spoodle	2.000 oz Meats/Meat Alternatives, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.500 cups Red/Orange (Vegetables)



RED GOLD®

Plant Based Bolognese Pasta Bake

Red Gold Dunkers

Category: Main Entree

Serves: 24 (1 piece with 1/2 cup sauce)

HACCP Process: Process #2 (Same Day Service)

Dietary Restrictions: None

Religious Restrictions: None

ALLERGENS

Carrot, Corn/Corn Products, Dairy, Garlic, Gluten, Milk, Peas, Peppers (any kind), Potato, Soy, Sunflower Seeds/Oil, Tomato, Wheat

PICKLIST

1 Bag of Cheese, Shredded Mozzarella, 5# (Comm), 24 Eaches of Dough, WG Sheet 11.25"x16", 15/24oz, Bridgford, 1 Container of Garlic Granulated, 7#, 1 Can of Pan Spray, Buttermist Garlic, Butter Buds, 6/17 oz., 1 Can of Red Gold Tomato, Pea Protein Bolognese Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	1 x Ounce of Pan Spray, Buttermist Garlic, Butter Buds, 6/17 oz. 1 x Tablespoon of Garlic Granulated, 7# 2 x Sheets of Dough, WG Sheet 11.25"x16", 15/24 oz., Bridgford	Base Recipe: 24 Servings Pans Needed: 1 Full Sheet Pan, 1 - 2" Hotel Pan Spray full sheet pan with garlic butter mist. Place two sheets of frozen dough on 1 full sheet pan. Spray top of dough with garlic butter mist. Let rise until puffy. Dimple dough with fingertips and sprinkle 1/2 Tablespoon of granulated garlic on each sheet of dough. Bake in a preheated 375°F oven for 8 minutes or until lightly golden.
2	24 x Ounces of Cheese, Shredded Mozzarella, 5# (Comm)	Remove pan from oven. Cover each sheet with 12 oz of shredded mozzarella. Return to oven for 5 additional minutes until cheese is melted. Slice each sheet 2x6 to create 12 servings per sheet.

#	INGREDIENTS	INSTRUCTIONS
3	1 x Can of Tomato, Pea Protein Bolognese Sauce, 6/#10, Red Gold	<p>Open 1 can of Red Gold Plant Based Pasta Sauce and pour contents in sprayed hotel pan.</p> <p>Cover with parchment paper and secure with foil. Heat in oven for 40 minutes on to 350°F until sauce temps at 145°F. Hot hold at 135°F until time of service.</p> <p>Control Measures: Cook to 145°F. Hot Hold at 135°F or greater.</p>
4		<p>Using a 4 oz. spoodle serve 1/2 cup sauce with one slice of garlic cheese bread per serving.</p> <p>Each serving = 2 grain and 2 M/MA.</p>

NUTRIENT	1 PIECE WITH 1/2 CUP SAUCE
Calories	201.3085 kcals
Saturated Fat	5.5632 g
Sodium	382.4753 mg
Total Carbohydrate	14.5547 g

SERVING SIZE	MEAL CONTRIBUTION
1 piece with 1/2 cup sauce	2.000 oz Meats/Meat Alternatives, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.500 cups Red/Orange (Vegetables)



RED GOLD®

Plant-Powered Penne with Roasted Italian Vegetables

Category: Main Entree

Dietary Restrictions: None

Serves: 48 (3/4 cup)

Religious Restrictions: None

HACCP Process: Process #2 (Same Day Service)

ALLERGENS

Carrot, Corn/Corn Products, Garlic, Gluten, Parsley, Peas, Peppers (any kind), Potato, Sunflower Seeds/Oil, Tomato, Wheat

PICKLIST

1 Container of Garlic Chopped, Fresh, 6/32oz., 1 Gallon of Oil, Canola 3/1 Gal, 3 Pounds of Onion, Red, Whole, 5#, 1 Container of Parsley Flakes, 10 oz., 12 Pounds of Pasta, Penne Short Cut, frzn 1/20#, 3 Pounds of Pepper, Red Bell, Whole, 25#, 1 1/9 Bu, 1 Box of Salt, Kosher 9/3#, 3 Pounds of Squash, Yellow, Whole, 5#, 3 Pounds of Squash, Zucchini, Whole, 5#, 3 Cans of Red Gold Tomato, Pea Protein Bolognese Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	2 5/8 x Cans of Tomato, Pea Protein Bolognese Sauce, 6/#10, Red Gold	<p>Base Recipe: 48 Servings</p> <p>Pans Needed for Base Recipe: 1 to 2 Sheet Tray for Prep, 2-2" Hotel Pan for Roasted Vegetables and Sauce on Serving Line, 1-4" Pan for Pasta on Serving Line.</p> <p>Empty 2 cans of Red Gold Pasta Sauce in sprayed hotel pan, cover with parchment paper and secure with foil. Heat in oven for 40 minutes on 350°F until sauce temps at 145°F.</p> <p>Control Measures: Cook to 145°F, Hot Hold at 135°F or greater.</p>
2	2 pounds 9 1/2 ounces of Onion, Red, Whole, 5# 2 pounds 9 1/2 ounces of Squash, Yellow, Whole, 5# 2 pounds 9 1/2 ounces of Squash, Zucchini, Whole, 5# 2 pounds 9 1/2 ounces of of Pepper, Red Bell, Whole, 25#, 1 1/9 Bu	<ol style="list-style-type: none">1. Wash vegetables and let dry.2. Using the robot coupe, slice zucchini into coins and yellow squash into slices.3. Using a chef's knife, cut red onion into a large 3/4 inch dice.4. Destem and remove seeds from peppers. Using chef knife to cut in 1/4 inch slices.
3	5 tablespoons 3/4 teaspoons of Oil, Canola, 3/1 Gal 1 tablespoon 1 teaspoon of Parsley Flakes, 10 oz. <i>(continued on next page)</i>	<ol style="list-style-type: none">5. In a large bowl, mix oil, chopped garlic, and seasonings.6. Add the cut vegetables to the oil mixture. Toss to coat. <p>Preheat oven to 350°F.</p> <ol style="list-style-type: none">7. Spread vegetables onto a lined sheet tray in one even layer. May take multiple sheet trays.

#	INGREDIENTS	INSTRUCTIONS
3	2 tablespoons 2 teaspoons of Italian Seasoning, 5.5 oz. 1 tablespoon 1 teaspoon of Garlic Chopped, Fresh, 6/32 oz. 1 tablespoon 1 teaspoon of Salt, Kosher, 9/3#	8. Bake for 25 minutes until the vegetables are tender but not soft (al dente). Before placing on the line transfer to a 2" hotel pan. Control Measures: Hot Hold at 135°F or greater.
4	11 pounds 10 ounces 23 grams of Pasta, Penne Short Cut, frzn 1/20#	Place pasta in perforated pan and steam 6-9 minutes. Transfer cooked penne to non-perforated hotel pan. Stir in 2 tablespoons oil to pasta to prevent sticking. Control Measures: Hot Hold at 135°F or greater.
5		At time of service: Using a 6 oz spoodle, place 3/4 cup of cooked penne in bowl. Using an 8 oz spoodle, top penne with 1 cup Red Gold pasta sauce. Using a 4 oz spoodle, top with 1/2 cup of roasted vegetables. Each serving provides 2 M/MA, 1 Whole Grain, 1.75 V (1.25 Red/Orange & .5 Other) Serve with 1 Grain Breadstick.

NUTRIENT	3/4 CUP	SERVING SIZE	MEAL CONTRIBUTION
Calories	370.0986 kcals	3/4 cup	2.000 oz Meats/Meat Alternatives, 1.000 oz Grains, 1.000 oz Whole Grain-Rich (Grains), 1.750 cups Vegetables, 1.250 cups Red/Orange (Vegetables), 0.500 cups Other (Vegetables)
Saturated Fat	0.8243 g		
Sodium	492.0176 mg		
Total Carbohydrate	59.3288 g		



RED GOLD®

Plant-Powered Penne with Roasted Italian Vegetables

Plant Forward African Jollof Rice Bowl

Category: Main Entree

Serves: 32 (Bowl)

HACCP Process: Process #2 (Same Day Service)

Dietary Restrictions: None

Religious Restrictions: None

ALLERGENS

Beans (all kinds), Carrot, Cayenne, Corn/Corn Products, Garlic, Peas, Peppers (any kind), Potato, Rice, Sunflower Seeds/Oil, Tomato

PICKLIST

2 Pounds of Carrot, Diced 1/4", IQF 30#, 2 Pounds of Corn, IQF, 30# (Comm), 4 Pounds of Grain, Rice, Brown (Commodity) 25#, 2 Pounds of Green Beans, IQF, 30#, 1 Container of Nutmeg Ground, 16 oz., 1 Container of Oregano Whole Leaf, 5 oz., 1 Container of Paprika Spanish, 16 oz., 2 Pounds of Peas, Green, IQF, 1/30#, 1 Container of Pepper, Black, 16 oz., 2 Container of Pepper, Cayenne, 16 oz., 1 Container of Thyme Ground, 12 oz., 2 Cans of Red Gold Tomato, Pea Protein Bolognese Sauce, 6/#10, 1 Container of Turmeric, 18 oz.

#	INGREDIENTS	INSTRUCTIONS
1	2 x Tablespoons of Paprika Spanish, 16 oz. 1 x Tablespoon of Thyme Ground, 12 oz. 1 x Tablespoon of Pepper, Black, 16 oz. 1 x Tablespoon of Turmeric, 18 oz. 2 x Teaspoons of Pepper, Cayenne, 16 oz. 146 x Ounces of Tomato, Pea Protein Bolognese Sauce, 6/#10, Red Gold 1 x Tablespoon of Oregano Whole Leaf, 5 oz. 1 x Teaspoon of Nutmeg Ground, 16 oz.	Base Recipe: 32 Servings Pans Needed: 2 - 2" Hotel Pans Combine Red Gold Pea Protein Bolognese Sauce with all other spices.
2	4 x Pounds of Grain, Rice, Brown (Commodity) 25# 2 x Pounds of Peas, Green, IQF, 1/30# 2 x Pounds of Green Beans, IQF, 30# 1 1/4 x Pound of Corn, IQF, 30# (Comm) 2 x Pounds of Carrot, Diced 1/4", IQF, 30# 1/2 x Gallon of Water, municipal	Add rice and vegetables to tomato sauce and mix well. Divide mixture evenly between 2-2" full hotel pans. Add 1 quart of water to each pan and mix well. Cover pans tightly with parchment paper and foil. Bake rice for 60 minutes at 350°F. Carefully check to see if all liquid has been absorbed by the rice. Remove from oven and hold covered until service.

#	INGREDIENTS	INSTRUCTIONS
3		<p>Fluff rice prior to serving.</p> <p>For serving:</p> <p>1 1/2 cup rice mixture per serving provides 1 M/MA, 2 Whole Rich Grains, .5 V (.25 Red/Orange & .25 other)</p> <p>For an additional M/MA service rice mixture with 1/2 cup of cooked red beans in the bowl.</p> <p>Control Measures: Hot Hold at 135°F or greater.</p>

NUTRIENT	BOWL
Calories	380.7161 kcals
Saturated Fat	0.5612 g
Sodium	293.2493 mg
Total Carbohydrate	68.1072 g

SERVING SIZE	MEAL CONTRIBUTION
Bowl	1.000 oz Meats/Meat Alternatives, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.500 cups Vegetables, 0.250 cups Red/Orange (Vegetables), 0.250 cups Other (Vegetables)



RED GOLD®

New! **RED GOLD** Plant-Based Protein Pasta Sauce

BOLOGNESE STYLE

made with
**PEA
PROTEIN**



**Better
Nutrition**
made simple.™

**Nutritionally
Enhanced™**

- ✓ 420mg Sodium per 1 Cup Serving
- ✓ 14g Protein per 1 Cup Serving
- ✓ More Tomatoes = More Nutrition™
- ✓ Lower Cost per Serving
- ✓ Easy Emergency Meal Option for All Diets
- ✓ 1 Cup Serving = 2 oz. Meat Alternate + 1¼ Cup Red/Orange Vegetables
- ✓ Reimbursable Meal Option
- ✓ Commodity Processing Discounts Available on Tomato Paste

**Look
for the
Leaf**

**Nutritionally
Enhanced™**



Bolognese Style KEY INGREDIENTS

- ✓ Tomato Puree
- ✓ Plant-Based Pea Protein
- ✓ Carrots
- ✓ Onions
- ✓ Garlic
- ✓ Other Flavors & Spices

Commodity Processing Program Discounts

1 case contains 7.52 lbs
Tomato Paste 100332

Allergy Friendly

Free of the 8 most common allergens in the US

Our products are free of:

- ✓ WHEAT ✓ PEANUTS ✓ SOY ✓ DAIRY
 - ✓ TREE NUTS ✓ FISH ✓ EGG ✓ SHELLFISH
- Also made without casein, potato, sesame and sulfites.



GF
Gluten Free

RG ITEM #	Product Description	CASE PACK	EACH NET OZ	GROSS WEIGHT	NET WEIGHT	CASE DIMENSIONS/GTIN	CASE CUBE	TI x HI	CASES/ PALLET
REDMDX9	Plant-Based Protein Pasta Sauce - Bolognese Style 0-72940-11142-9	6/#10	105oz	43.6lbs	39.4 lbs	18.73 x 12.6 x 7.21 3-00-72940-11142-0	.98	8 x 7	56

For more information, product details, or to request a FREE sample visit **RedGoldFoodservice.com**, email **info@redgold.com**, or call **(765) 557-5500 ext. 1209**

