RED GOLD® *Nutritionally Enhanced™*
Bolognese Style Protein Pasta Sauce

K12 Recipe Guide



RED GOLD® QUALITY SINCE 1942

Naturally Balanced™

Better Nutrition made simple.™

Nutritionally Enhanced™

RED PACK® QUALITY SINCE 1942

Simple 4

Bolognese Style Protein Pasta Sauce

Flavor Variations

Yield: 1 - #10 Can (approximately 12 cups)

Heating Target: 135°F

#	INGREDIENTS	INSTRUCTIONS

Taco Style

1	1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 1 ½ tsp granulated garlic 1 ½ tsp black pepper 2 Tbsp chili powder 3 Tbsp cumin 2 Tbsp paprika 1 Tbsp onion powder	Heat Red Gold® Bolognese Style Protein Pasta Sauce with seasonings to 135°F *Serving Ideas:* *Nachos: tortilla chips + cheese* *Taco Salad: romaine lettuce, corn, tomatoes, tortilla chips*

Chili Style

2	1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 2 Tbsp cumin 2 Tbsp paprika 1 Tbsp onion powder 1 Tbsp granulated garlic 1 Tbsp + 1 ½ tsp oregano ½ tsp cayenne (or to taste) 3 cups red kidney beans, drained & rinsed	Heat Red Gold® Bolognese Style Protein Pasta Sauce with seasonings to 135°F Add beans. Heat to 135°F *Serving Idea:* *Serve as a plant-based chili entrée.*

(continued on next page)

#	INGREDIENTS	INSTRUCTIONS

Sloppy Joe Style

3	1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 1 ½ cups onion, small diced 1 ½ cups green bell pepper, small diced 1 Tbsp Worcestershire sauce 1 tsp prepared mustard	Sauté onions and peppers until softened. Add Red Gold® Bolognese Style Protein Pasta Sauce, Worcestershire, and mustard. Heat To 135°F

Serving Idea:

Serve ½ cup on whole grain hamburger buns.

Tuscan Italian Style

4	1 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 1 ½ tsp onion powder 1 Tbsp dried basil flakes 1 ½ tsp granulated garlic	Heat Red Gold® Bolognese Style Protein Pasta Sauce with seasonings Heat to 135°F

Serving Idea:

Boost the Italian flavor and serve over whole grain pasta.

Simple

RED GOLD®

Bolognese Style Protein Pasta Sauce - Flavor Variations

Recipe Development by Bettina J. Applewhite, MS, RDN, LDN, SNS
Applewhite Nutrition, LLC | Bites With Applewhite

Bolognese Style Protein Pasta Bake

Category: Main Entree

Serves: 25 (1 Cup/8oz Spoodle)

HACCP Process: Process #2 (Same Day Service)

Dietary Restrictions: None

Religious Restrictions: Not Kosher

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 Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	5 ½ Pounds of Pasta, Twisted Elbow (Cavatappi) 20# 26 Ounces Cheese, Shredded Mozzarella 4/5#, Bongards 1 Gallon Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10	**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 Red Gold® Bolognese Style Protein Pasta Sauce with 5½ lbs. of twisted elbow pasta. Spray hotel pan with pan spray. Layer in prepared pan as follows: 1. Half of pasta sauce mixture. 2. Half of the shredded mozzarella cheese. 3. Top with remaining pasta sauce mixture. 4. Cover with remaining mozzarella cheese. Cover with a sheet of parchment paper and secure with foil over the paper.

#	INGREDIENTS	INSTRUCTIONS
		Oven Instructions: 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. **Serving Line Instructions:** Place hotel pan in serving line. Cut pasta bake into 5x5 sections (25 servings). Serve a generous scoop using an 8 oz spoodle. **Control Measures:** Cook to 145°F. Hot hold at 135°F or greater.

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)



COMPLIMENTS OF:

MINNEAPOLIS PUBLIC SCHOOLS
Culinary & Wellness Services

RED GOLD®

Bolognese Style Protein 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: Not Kosher

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 (2 sheets) of Frozen Dough, 2 WG Sheets 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 Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	1 ounce Pan Spray, Buttermist Garlic, Butter Buds, 6/17 oz. 1 Tbsp. Garlic Granulated, 7# 2 Sheets Frozen Dough, WG Sheet 11.25”x16”, 15/24 oz., Bridgford	**Base Recipe:** 24 Servings **Pans Needed (Bake Recipe):** 1 Full Sheet Pan, 1 - 2” Hotel Pan **Preparation Instructions:** 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 preheated 375°F oven for 8 minutes or until lightly golden.
2	24 ounces 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 can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10	Open 1 can Red Gold® Bolognese Style Protein Pasta Sauce and pour contents in sprayed hotel pan. Cover with parchment paper and secure with foil. Heat in oven for 40 minutes at 350°F until sauce temps at 145°F. Hot hold at 135°F until time of service. **Control Measures:** Cook to 145°F. Hot Hold at 135°F or greater.
4		Using a 4 oz. spoodle serve 1/2 cup sauce with one slice of garlic cheese bread per serving. Each serving provides 2 grain and 2 M/MA.

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)



COMPLIMENTS OF:

MINNEAPOLIS PUBLIC SCHOOLS
Culinary & Wellness Services

RED GOLD®

Red Gold Dunkers

Bolognese Style Protein Penne with Roasted Italian Vegetables

Category: Main Entree

Serves: 48 (3/4 cup)

HACCP Process: Process #2 (Same Day Service)

Dietary Restrictions: None

Religious Restrictions: Not Kosher

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, frozen 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 Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10

#	INGREDIENTS	INSTRUCTIONS
1	2 ⅝ cans Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10	**Base Recipe:** 48 Servings **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. Empty 2 cans of Red Gold® Bolognese Style Protein Pasta Sauce in sprayed hotel pan, cover with parchment paper and secure with foil. Heat in oven for 40 minutes at 350°F until sauce temps at 145°F. **Control Measures:** Cook to 145°F, Hot Hold at 135°F or greater.
2	2 pounds 9 ½ ounces of Onion, Red, Whole, 5# 2 pounds 9 ½ ounces of Squash, Yellow, Whole, 5# 2 pounds 9 ½ ounces of Squash, Zucchini, Whole, 5# 2 pounds 9 ½ ounces of of Pepper, Red Bell, Whole, 25#, 1 1/9 Bu	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 Tbsp ¾ tsp of Oil, Canola, 3/1 Gal 1 tablespoon 1 tsp of Parsley Flakes, 10 oz. *(continued on next page)*	5. In a large bowl, mix oil, chopped garlic, and seasonings. 6. Add the cut vegetables to the oil mixture. Toss to coat. **Preheat oven to 350°F.** 7. Spread vegetables onto a lined sheet tray in one even layer. May take multiple sheet trays.

#	INGREDIENTS	INSTRUCTIONS
3	2 Tbsp 2 tsp of Italian Seasoning, 5.5 oz. 1 Tbsp 1 tsp of Garlic Chopped, Fresh, 6/32 oz. 1 Tbsp 1 tsp 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, frozen 1/20# 2 Tbsp oil	Place pasta in perforated pan and steam 6-9 minutes. Transfer cooked penne to non-perforated hotel pan. Stir in 2 Tbsp 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 can Red Gold® Bolognese Style Protein 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
Calories	370.0986 kcals
Saturated Fat	0.8243 g
Sodium	492.0176 mg
Total Carbohydrate	59.3288 g

SERVING SIZE	MEAL CONTRIBUTION
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)



COMPLIMENTS OF:

MINNEAPOLIS PUBLIC SCHOOLS
Culinary & Wellness Services

RED GOLD®

Bolognese Style Protein Penne with Roasted Italian Vegetables

African Jollof Rice Bowl

Category: Main Entree

Serves: 32 (Bowl)

HACCP Process: Process #2 (Same Day Service)

Dietary Restrictions: None

Religious Restrictions: Not Kosher

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 Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10, 1 Container of Turmeric, 18 oz.

#	INGREDIENTS	INSTRUCTIONS
1	2 Tbsp of Paprika Spanish, 16 oz. 1 Tbsp of Thyme Ground, 12 oz. 1 Tbsp of Pepper, Black, 16 oz. 1 Tbsp of Turmeric, 18 oz. 2 tsp of Pepper, Cayenne, 16 oz. 146 Ounces can Red Gold® Bolognese Style Protein Pasta Sauce, 6/#10 1 Tbsp of Oregano Whole Leaf, 5 oz. 1 tsp of Nutmeg Ground, 16 oz.	**Base Recipe:** 32 Servings **Pans Needed for Base Recipe:** 2 - 2" Hotel Pans Combine Red Gold® Bolognese Style Protein Pasta Sauce with all spices.
2	4 Pounds of Grain, Rice, Brown (Commodity) 25# 2 Pounds of Peas, Green, IQF, 1/30# 2 Pounds of Green Beans, IQF, 30# 1¼ Pound of Corn, IQF, 30# (Comm) 2 Pounds of Carrot, Diced 1/4", IQF, 30# ¼ Gallon of Water, municipal	Add rice and vegetables to pasta sauce mixture 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		Fluff rice prior to serving. **For serving:** 1 1/2 cup rice mixture per serving provides 1 M/MA, 2 Whole Rich Grains, .5 V (.25 Red/Orange & .25 other) For an additional M/MA service rice mixture with 1/2 cup of cooked red beans in the bowl. **Control Measures:** Hot Hold at 135°F or greater.

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)



COMPLIMENTS OF:

MINNEAPOLIS PUBLIC SCHOOLS
Culinary & Wellness Services

RED GOLD®

African Jollof Rice Bowl

New RED GOLD®
Nutritionally Enhanced™
Bolognese Style Protein Pasta Sauce

made with **PEA PROTEIN**

Nutritionally Enhanced™

14g PROTEIN per 1 cup





Product Differentiation
look for More Green

Look for the Leaf

Nutritionally Enhanced™

- ✓ Reimbursable Meal Option
- ✓ 1 Cup Serving = 2 oz. Meat Alternate + 1¼ Cup Red/Orange Vegetable
- ✓ Unique Enhanced Low Sodium Formula = 70% Less
- ✓ Great Taste
- ✓ Commodity Processing Discounts Available on Tomato Paste
- ✓ Shelf Stable for 30 months

Bolognese Style

KEY INGREDIENTS

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

For more information, email **FoodServiceSales@RedGold.com**
or call **765-557-5500 x1973**

RED GOLD® QUALITY SINCE 1942







1 CUP *SERVING*
= 2 oz. Meat Alternate
= 1¼ Cup Red/Orange Vegetables

ENHANCED
LOW **SODIUM**
420mg
per 1 cup

12 *1 CUP servings per* ***Can***

Allergy Friendly
Free of the 9 most common allergens in the US

Our Products are free of:
✓WHEAT ✓PEANUTS ✓SOY ✓DAIRY ✓SESAME
✓TREE NUTS ✓FISH ✓EGG ✓SHELLFISH
Also made without casein, potato and sulfites.

CERTIFIED PLANT BASED®

PACKED IN USA

VEGAN

GF GLUTEN FREE

NSLP CONTRIBUTION
Per 1 cup (250g or 8.82 oz) Serving of Sauce
1¼ cup Red/Orange Vegetable
2 oz. Meat Alternate (Creditable Alternate Protein Product)
Sodium = 420 mg
Protein = 14g

Commodity Processing Program Discounts
1 case contains 7.52 lbs Tomato Paste 100332

Nutrition Facts

About 24 servings per container
Serving size **1/2 cup (125g)**

Amount Per Serving	
Calories	**110**
	% Daily Value*
Total Fat 4g	5%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 210mg	9%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	7%
Total Sugars 6g	
Includes 3g Added Sugars	6%
Protein 7g	
Vit. D 0 mcg 0% • Calcium 56mg 4%	
Iron 2mg 10% • Potas. 323mg 6%	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NUTRITIONALLY ENHANCED

Bolognese Style Protein Pasta Sauce

INGREDIENTS
Tomato Puree (Water, Tomato Paste), Water, Pea Protein, Carrots, Soybean Oil, Sugar, Corn Maltodextrin, Citric Acid, Dried Onion, Spice, Dried Garlic, Dextrose, Potato Maltodextrin, Natural Flavoring, Salt, Sunflower Oil, Corn Starch, Yeast Extract, Dried Celery, Modified Tapioca Starch.

RG ITEM #	PRODUCT DESCRIPTION	CASE PACK	EACH NET OZ	SERVINGS/ CASE	GROSS WEIGHT	NET WEIGHT	CASE DIMENSIONS/GTIN	CASE CUBE	TI x HI	CASES/ PALLET
REDMDX9	Bolognese Style Protein Pasta Sauce 0-72940-11142-9	6/#10	105oz	72 - 1 cup servings	44.9 lbs	39.4 lbs	18.73 x 12.6 x 7.21 3-00-72940-11142-0	.985	8 x 7	56

*Plant-Based Foods Association

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-The Reichart Family-
Third and Fourth Generation Family Ownership





Better Nutrition Made Simple™

- Enhanced Low Sodium Formulation without Sacrificing Flavor
- 70% Less Sodium Compared to Other Leading Brands
- Made with Sugar / No High Fructose Corn Syrup (HFCS)
- More Tomatoes = More Nutrition