



Total Time
115 MIN.

Serving & Size
1 SERVING (1 CUP PASTA, VEGETABLES, 3/8 CUP SAUCE)


Difficulty
EASY

This pasta dish features all your favorite pizza ingredients tossed with Prego® Pasta Sauce.

Yields
100

Nutrition Facts	
Serving Size	1 SERVING (1 CUP PASTA, VEGETABLES, 3/8 CUP SAUCE)
Amount Per Serving	
Calories 407	
	% Daily Value
Total Fat 13.3g	20%
Saturated Fat 4.6g	23%
Cholesterol 19mg	6%
Sodium 833mg	35%
Total Carbohydrate 52.5g	18%
Dietary Fiber 4g	16%
Protein 16.2g	32%
Vitamin A 4%	Vitamin C 28%
Calcium 7%	Iron 14%

INGREDIENTS **WEIGHT** **MEASURE**

onion, diced 1/4-inch	6 oz.	1 cups
garlic, peeled, minced	5 oz.	1 cups
Italian seasoning		2 tbsp.
crushed red pepper		2 tbsp.
kosher salt		2 tbsp.
green pepper, diced 1/4-inch	3 lb.	9 cups
mushrooms	3 lb.	19 1/2 cups
Italian pork sausage, cooked, crumbled	3 lb.	
pepperoni, sliced	3 lb.	12 cups
 Prego® Traditional Pasta Sauce		2 1/4 gallons
cooked rotini (spiral) pasta	30 lb.	127 cups
Parmesan cheese, shredded	11 oz.	3 cups
mozzarella cheese, shredded	12 oz.	3 cups

TIP
Ziti or whole wheat pasta may be used in place of rigatoni pasta.



INSTRUCTIONS

1. Heat oil over medium heat.
2. Add onion, garlic, Italian seasonings, crushed red pepper, and salt.
3. Cook briefly, 1-2 minutes, to release flavors.CCP: Keep all ingredients, except spices, chilled below 40° in display cooking station.
4. Add peppers, mushrooms, sausage and pepperoni and cook till vegetables are soft and meat is heated through.CCP: Hold sausage and pepperoni at 40° or lower prior to cooking and cook till internal temp reaches 180°.
5. Add sauce and pasta and heat through.
6. Portion into pasta bowls and top with mozzarella and Parmesan.CCP: Heat sauce till temperature reaches 165° or higher for 15 seconds.