

Baked Ziti

Category: Entrees:Meat:Beef
 Master Ref:

Portion: 12 oz ladles

Step	Ingredients	24 Servings Amount	48 Servings Amount	72 Servings Amount
1	Water	2 gal 1 qt 1/2 cup	4-1/2 gal 1 cup 2 tbsp	6-1/2 gal 1 qt 1-3/4 cup
	Salt	2-1/4 tsp	1 tbsp 1-1/2 tsp	2 tbsp 3/4 tsp
	Oil,Corn,Salad	2-1/4 tsp	1 tbsp 1-1/2 tsp	2 tbsp 3/4 tsp
	Pasta, Penne, Dry	1 lb 11-1/2 oz	3 lb 6-3/4 oz	5 lb 2-1/4 oz
2	Onion,Fresh,Pre-Chopped	2 lb 3-3/4 oz	4 lb 7-2/3 oz	6 lb 11-1/2 oz
	Beef,Ground,Bulk,Raw	4 lb 7-2/3 oz	8 lb 15-1/3 oz	13 lb 7 oz
3	Tomatoes,Canned,Diced,Drained	7 lb 9-1/2 oz	15 lb 2-3/4 oz	22 lb 12-1/4 oz
	Sauce, pomodoro	6 lb 13-3/4 oz	13 lb 11-1/2 oz	20 lb 9-1/8 oz
	Garlic Powder	1 tbsp 1 tsp	2 tbsp 2 tsp	1/4 cup
	Oregano,Dried,Leaf,Whole	2-1/4 tsp	1 tbsp 1-1/2 tsp	2 tbsp 3/4 tsp
	Pepper,Cayenne	1/2 tsp	1-1/8 tsp	1-3/4 tsp
	Basil,Dried,Leaves	1 tbsp 2-1/8 tsp	3 tbsp 1-1/4 tsp	1/4 cup 1 tbsp 1/2 tsp
	Sugar,Granulated	2 tbsp 1/4 tsp	1/4 cup 1/2 tsp	1/3 cup 2-3/4 tsp
	Salt	2 tbsp 1/4 tsp	1/4 cup 1/2 tsp	1/3 cup 2-3/4 tsp
4	Pan Savers	1-2/3 each	3-1/3 each	5 each
	Cheese,Mozzarella,Pre-Shredded	1 lb 9-2/3 oz	3 lb 3-1/4 oz	4 lb 12-3/4 oz
5	Cheese,Mozzarella,Pre-Shredded	1 lb 9-2/3 oz	3 lb 3-1/4 oz	4 lb 12-3/4 oz

- 1 **PREPREP:**
 12 servings of Ziti fit into one full medium hotel pan.
 Pasta: In the steam jacketed kettle, bring water to a rapid boil. Add salt and oil. Using the pasta insert, stir in uncooked pasta. Cook until al dente, about 10 minutes. Drain and cover with COLD water until ready to use.
- 2 Saute onions and ground beef in the tilting skillet until beef is browned and reaches at least 155 F. Drain off the fat.

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- 3 Measure the correct amount of diced tomatoes then, using a strainer or slotted hotel pan, **drain the liquid from tomatoes** before adding it to the ground beef. Add diced tomatoes, marinara, garlic powder, oregano, cayenne pepper, basil, sugar and salt. **Make sure to use dried oregano NOT ground oregano**. Simmer covered 10 -20 minutes. Gently stir in cooked noodles.
- 4 Line full medium hotel pans with pan savers and then spray with pan spray. Layer as follows: equally divide HALF of the tomato and noodle mixture among pans. Equally distribute the cheese from Step 4 among the pans. Equally divide the remaining noodle mixture among the pans and layer on top of noodles and cheese. Place in blast chiller. Once cooled cover with aluminum foil, label Baked Ziti and place in walk in cooler.
- 5 **DAY OF SERVICE:**
Preheat oven to 350°F. Bake covered with foil for 60-70 minutes until 155°F. Remove pans from oven and take off foil. Evenly divide cheese from Step 5 and sprinkle over noodle mixture. Return to oven uncovered and cook an additional 5-10 min until cheese is melted and golden.
- 6 Serve 2-6 oz spoodles. Have a spoon on serving line to scrap out the spoodle.