

Cheesy Wheaty Baked Ziti

Makes: 50 servings

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Ingredients	Weight	Measure
Ground turkey	6.64 lb	
Onions, chopped	1 quart	
Tomatoes, canned, diced		1.5 gallons + 1 cup
Basil, crushed		1 Tbsp + 1 tsp
Garlic powder		2 Tbsp + 2 tsp
Salt-free seasoning		1/4 cup + 1/2 tsp
Mozzarella cheese, shredded		2 qt + 1/3 cup
Parmesan cheese, grated		1 pint + 1/3 Tbsp
Penne pasta, whole grain		3 quarts + 1/3 pint



Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	453	
Total Fat		29.8%
Protein	NA	
Carbohydrates	NA	
Dietary Fiber	NA	
Saturated Fat		9.4%
Sodium	573.5 mg	

Directions

1. Brown ground turkey. Drain. Add onions and continue cooking. Cook for 5 to 10 minutes.

2. Add tomatoes and seasonings to turkey. Heat to boiling, uncovered. Remove from heat.
3. Prepare pasta according to package directions, omitting salt. Drain.
4. Put the cottage cheese in a small bowl or in food processor. Mash or process until it resembles ricotta cheese. Add the parmesan cheese and 1/2 of the mozzarella cheese. (The remaining half is for topping.)
5. Spray casserole dish (for 6 servings recipe) or 2 steamtable pans (12" x 20" x 2 1/2") with pan release spray.
6. Pour enough meat sauce in each pan to lightly cover bottom of container. Then mix the remainder of the meat sauce with the cooked pasta.
7. Pour half of the meat/pasta mixture in each pan. Spoon cheese mixture on top and spread evenly over meat/pasta mixture.
8. Then top with the remaining meat/pasta mixture and cover with foil.
9. Bake in preheated conventional oven at 350 degrees for 1 to 1 1/4 hours or in preheated convection oven at 325 degrees for 45 minutes. CCP: Heat to 165 degrees F or higher for at least 15 seconds.
10. Remove pans from oven and uncover. Top with remaining mozzarella cheese. CCP: Hold for hot service at 135 degrees F or higher.
11. Serve with 8 oz spoodle or scoop.