

# Spaghetti a la Pesto

**Makes:** 50 servings

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Ingredients	Weight	Measure
Whole Grain Spaghetti	19 lb	
Garlic cloves		5 cloves
Spinach, raw	40 oz	5 cups
Basil, fresh	1 1/4 lb	2 1/4 cups
Olive oil	20 oz	2 1/2 cups
Salt		4 tsp
Parmesan cheese		6 1/4 cups
Cottage cheese	7 1/2 lb	

## Directions

1. Wash and chop the spinach and basil. Crush the garlic and mix in oil and set aside.
2. Cook whole grain spaghetti noodles for 7 minutes, test for doneness, drain and place in bowl.
3. Measure out the salt.
4. Place cooked spaghetti in 8 12x20 pans.
5. Combine all ingredients in bowl, fold in cottage cheese mix in pan/pans.
6. Cook at 135°F about 8 minutes place Parmesan cheese over top of each dish. Hold for hot service at 135°F or higher.