NSTANT PUREE PASTA MIX

| INGREDIENTS SERVINGS: 3 | | 6 | 12 | 20 |
|-----------------------------------|---------|---------|---------------------------------|---------|
| ReadyCare Instant Puree Pasta Mix | ½ cup | 1 cup | 2 cups | 3⅓ cups |
| Boiling Water | 1½ cups | 3 cups | 6 cups | 10 cups |
| Butter or Margarine | 2 Tbsp | 4 Tbsp | ¹⁄₄ cup | ½ cup |
| ReadyCare Instant Food Thickener | 2 Tbsp | 4 Tbsp | ¹⁄₄ cup | ½ cup |
| Salt (optional) | ¹/8 tsp | ¹⁄₄ tsp | ½ tsp | 1 tsp |
| White Pepper (optional) | ½ tsp | ½ tsp | ³ / ₄ tsp | 1 tsp |

DIRECTIONS

1. Bring water to a boil. Whisk Puree Pasta Mix into boiling water. Whisk butter or margarine, Instant Food Thickener, salt and white pepper into mixture until blended.

1/3 steam table pan

½ steam table pan

- 2. Spray pan with pan release. Pour pasta mixture into appropriate size pan.
- 3. Place pan in oven at 350°F for 40 minutes, covered with film and foil to seal moisture and prevent crusting.

Small loaf pan

4. Plate using a #8 scoop, ½ cup portion

RECOMMENDED PAN SIZES:

Serving Suggestions:

- Serve pasta with pureed marinara or spaghetti sauce, and serve with pureed meatballs.
- Puree Lasagna: Layer pureed pasta, pureed cottage or ricotta cheese, and pureed marinara or spaghetti sauce. Repeat layers at least once. Cover with film and foil to seal moisture and heat to serving temperatures. Cut or scoop and serve.
- Puree Macaroni and Cheese: Add cheese sauce to pasta mixture, whisk and place in oven according to Direction #3. Portions of cheese sauce to add are 3 servings: ½ cup, 6 servings:1 cup, 12 servings:2 cups, 20 servings:3 cups



full-size steam table pan