

Recipe Production

Printed: 06/22/2025 1:10 PM

Recipe Number: LW011

Recipe Name: Baked Ziti

Hot: Yes

Recipe Source: Live Well

HACCP Process Category:

Same Day

Serving Description: 1 Cup (8oz.)

Projected Yield Quantity Serving Size	Actual Yield Quantity Serving Size Leftovers Disposition
100 1 Cup	
Labor Employee Name	Start Time Stop Time Total Time Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
3001	BEEF GROUND FRESH 85/15	21	Pound	13	Ounce	(Unassigned)
7603	Tomato Sauce, Canned	6	Gal.		an a ganga pangan tahun kabupaten dalah sebagai kabupaten dalah sebagai kabupaten dalah sebagai kebagai kebagai	(Unassigned)
TAP	WATER	1536	Gram			(Unassigned)
3528	PASTA PENNE WG	6	Pound			(Unassigned)
9018	CHEESE MOZZ FRESH SHRED 20	LB 6	Pound		and the second s	(Unassigned)
1509	CHEESE PARM 6/5 LB	2	Pound			(Unassigned)

Cooking Instructions

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Cooking Temperature:	0	Cooking Times:	Hours:	0	Minutes:	0		
Pre-Preparation Instruct	ions			160.77.19.5		19 15 16 18 15 16		

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Cooked, drained ground beef yields 74%

- 1. Preheat oven to 325 degrees.
- 2. Grease hotel pans (Note: 1 hotel pan = 25 servings).

Preparation Instructions

- 1. Cook the ground beef until it reaches a temperature of 160 degrees F. and drain fat.
- 2. Mix marinara sauce and water together in a bowl or container.
- 3. Weigh out 1.5 lbs. of noodles per hotel pan.
- 4. Add 6 qt of marinara and water mix to each pan of noodles.
- 5. Weigh out 1 lb of mozzarella and 4lbs of cooked ground beef per hotel pan.
- 6. Mix all ingredients well.
- 7. Bake in oven for 30 minutes at 325 degrees or until an internal temperature of 165 degrees is reached.
- 8. Top with 0.5 lb of mozzarella per pan and 0.5 lb parmesan cheese per pan.

Serving Instructions

1 serving = 1 cup (8oz.)