

# Eggplant pasta bake

Recipe group Entree, Italian	Additional name K12 PF deck	Diet factors VG, NF	Portions 12	Portion size 22.14 oz
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	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	9 1/2 cup	1 lb 12.97 oz	16%	2 lb 2.41 oz	Eggplant, peeled, small dice 1"	For roasted eggplant: Preheat oven to 425°F. Toss diced eggplant with all ingredients in step 1. Spread in a single layer on a parchment-lined baking sheet. Roast for 20–25 minutes, flipping halfway, or until golden and soft.
	3 tbsp	1.43 oz	0%	1.43 oz	Oil, Olive Blend	
	2 tbsp	0.24 oz	0%	0.24 oz	Seasoning, Italian	
	1 tbsp	0.24 oz	0%	0.24 oz	Salt, Kosher	
	3/4 tsp	0.06 oz	0%	0.06 oz	Pepper, Black, table grind	
	3/4 tsp	0.06 oz	0%	0.06 oz	Paprika, Smoked, ground	

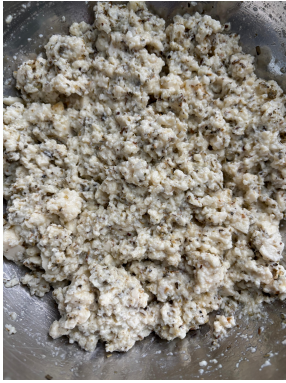


*Seasoned eggplant on baking sheet*



*Eggplant baked*

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	9 2/3 cup	3 lb 4.80 oz	2%	3 lb 5.71 oz	Tofu, Silken	For ricotta: In a large mixing bowl add all ingredients in step 2. Mix to combine and reserve in cooler until needed.
	3/4 cup	1.44 oz	0%	1.44 oz	Seasoning, Italian	
	1/4 cup	2.07 oz	59%	5.02 oz	Lemons, juice	
	1/4 cup	1.90 oz	0%	1.90 oz	Oil, Olive Blend	
	3 tbsp	1.26 oz	0%	1.26 oz	Garlic, granulated	
	1 tbsp	0.24 oz	0%	0.24 oz	Salt, Kosher	



*Ingredients, combined*

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
<b>3</b>	4 1/2 qt	7 lb 6.80 oz	0%	7 lb 6.80 oz	Pasta, Penne, whole wheat, cooked	Add all ingredients in step 3 to ricotta mix. Toss to combine. Transfer pasta mix to a hotel pan and bake at 425°F for 10 minutes
	6 cup	3 lb 4.50 oz	0%	3 lb 4.50 oz	Sauce, Marinara, low sodium, canned	



*Ingredients combined*



*Pasta transferred to hotel pan*

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
<b>4</b>	3/4 cup	2.62 oz	0%	2.63 oz	Bread Crumbs, dry, seasoned, Italian	For breadcrumb topping: In a small mixing bowl, combine all ingredients in step 4.
	2 tbsp	0.95 oz	0%	0.95 oz	Oil, Olive Blend	
	3/4 tsp	0.06 oz	0%	0.06 oz	Paprika, ground	



*Ingredients combined*

Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
5				After 10 minutes remove pasta from oven and top with breadcrumbs, and bake for an additional 5-7 minutes or until breadcrumbs are golden brown. Serve 2 cups of eggplant pasta bake per serving.

5



*Pasta topped with breadcrumbs*



*Pasta baked*

## RECIPE IMAGES



*Eggplant pasta bake*

## ALLERGENS

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## WEIGHTS

	Raw	Cooking loss	Cooked	Loss when served	Final
Total weight	16 lb 9.66 oz	0.00 %	16 lb 9.66 oz	0.00 %	16 lb 9.66 oz
Size of portion	22.14 oz		22.14 oz		22.14 oz

## MEMO

\*Purchase pre-diced eggplant if available.

Crediting: Each serving provides 2 oz eq meat/meat alternate, 1 oz eq grains, ½ cup red/orange vegetable, and ¼ cup other vegetable.

