



Hormel
**THICK
& EASY®**

Pureed Pasta with Beef Marinara



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IDDSI LEVELS **5**



NUTRITION*

Serving Size:
About 2/3 cup meat
with sauce, 1/2 cup
pureed pasta

Calories: 320

Total Fat: 19g

Saturated Fat: 4.5g

Cholesterol: 55mg

Sodium: 630mg

Total Carb: 21g

Dietary Fiber: 1g

Total Sugars: 5g

Added Sugars: 0g

Protein: 17g

Vitamin D: 0% DV

Calcium: 4% DV

Iron: 20% DV

Potassium: 0% DV

INGREDIENTS

	1 SERVING	6 SERVINGS	12 SERVINGS
Thick & Easy® Ground Beef (IDDSI Level 5 Ready), thawed	1/2 cup	1 bag (4.46 lb)	2 bags (4.46 lb)
Prepared red sauce*, smooth	~1/4 cup	~1 1/2 cups	~3 cups
THICK & EASY® Bulk Pureed Thickened Pasta Blend	1/2 cup	3 cups	6 cups (1 1/2 quarts)
Thick & Easy® Instant Food Thickener	If needed	If needed	If needed

DIRECTIONS

PER SERVING:

1. Combine THICK & EASY® Ground Beef with red sauce and stir well.
2. Heat thoroughly to a minimum internal temperature of 165°F (if sauce separates from meat during heating, stir well and drain any excess fluid).
3. Keep hot for service at 135°F or higher.
4. Prepare THICK & EASY® Bulk Pureed Thickened Pasta Blend per package directions and hold for service.
5. To serve, portion 1/2 cup of pureed pasta onto serving plate.**
6. Top pasta with about 2/3 cup of beef & sauce mixture.
7. Garnish with grated parmesan cheese and finely minced parsley, if desired.

Before serving, always test for Level 5 using IDDSI guidelines. If need, add 1 tsp of THICK & EASY® Instant Food & Beverage Thickener per directions for each serving of meat with sauce.

RECIPE NOTES:

- *Make sure sauce does not have particulates and is pureed smooth before adding to beef.
- **Pasta may be served in a variety of ways:
 - Portion 1/2 cup onto plate and spread evenly
 - Serve straight from the bag by making a very small snip in the corner of the bag and pipe onto plate for an easy spaghetti shape
 - Place pasta in a pastry bag with desired tip and pipe onto plate