ASIAN BOURBON BEEF & VEGETABLES OVER NOODLES

INGREDIENTS:

25 Servings

Spaghetti Noodles	125 oz
Broccoli	25 oz
Carrots	25 oz
Ground Beef	50 oz
Minor's Bourbon Style RTU Sauce	37.5 oz

NUTRITIONAL VALUE:

Calorie: 429
Fat: 10g
Cholesterol: 39mg
Sodium: 343mg

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Method of Preparation

1. Cook Spaghetti in boiling water until tender, 14-18 minutes. Drain and hold at 141 F or higher.
2. Cook ground beef in steam-jacket kettle or stock pot until beef loses its pink color (CCP: 155 F or higher), stirring to break apart. Drain and hold at 141 F or higher.
3. Clean broccoli; remove stems and separate into florets.
4. Clean and peel carrots; cut julienne style.
5. Combine broccoli & carrots in tilt grill. Actively stir-fry until warmed through.
6. Add beef & spaghetti to vegetables in tilt grill.
7. Add sauce & lightly toss for even coating