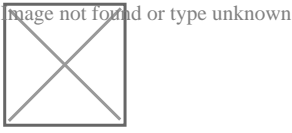


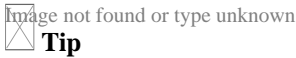
SUPREME PIZZA PASTA

1-800-try-soup (879-7687) © 2023 Campbell Soup Company campbellsfoodservice.com/recipes



Nutrition Facts

Serving Size	1 SERVING (1 CUP PASTA, VEGETALBES, 3/8 CUP SAUCE)	
Amount Per Serving		
Calories 407		
		% Daily Value
Total Fat 13.3g		20%
Saturated Fat 4.6g		23%
Cholesterol 19mg		6%
Sodium 864mg		36%
Total Carbohydrate 52.5g		18%
Dietary Fiber 4g		16%
Protein 16.2g		32%
Vitamin A 4%		Vitamin C 28%
Calcium 7%		Iron 14%



Tip

Ziti or whole wheat pasta may be used in place of rigatoni pasta.

Total Time

115 min.

Difficulty

easy

Yields


100

Serving & Size

1 SERVING (1 CUP PASTA, VEGETALBES, 3/8 CUP SAUCE)

This pasta dish features all your favorite pizza ingredients tossed with Prego® Pasta Sauce.

Ingredients

	Weight	Measure
onion, diced 1/4-inch	6 oz.	1 cups
garlic, peeled, minced	5 oz.	1 cups
Italian seasoning		2 tbsp.
crushed red pepper		2 tbsp.
kosher salt		2 tbsp.
green pepper, diced 1/4-inch	3 lb.	9 cups
mushrooms	3 lb.	19 1/2 cups
Italian pork sausage, cooked, crumbled	3 lb.	
pepperoni, sliced	3 lb.	12 cups
 Prego® Traditional Pasta Sauce		2 1/4 gallons
cooked rotini (spiral) pasta	30 lb.	127 cups
Parmesan cheese, shredded	11 oz.	3 cups
mozzarella cheese, shredded	12 oz.	3 cups

Instructions

1. Heat oil over medium heat.
2. Add onion, garlic, Italian seasonings, crushed red pepper, and salt.
3. Cook briefly, 1-2 minutes, to release flavors.CCP: Keep all ingredients, except spices, chilled below 40° in display cooking station.
4. Add peppers, mushrooms, sausage and pepperoni and cook till vegetables are soft and meat is heated through.CCP: Hold sausage and pepperoni at 40° or lower prior to cooking and cook till internal temp reaches 180°.

5. Add sauce and pasta and heat through.

6. Portion into pasta bowls and top with mozzarella and Parmesan. CCP: Heat sauce till temperature reaches 165° or higher for 15 seconds.