

# TUSCAN BEAN AND BASIL PENNE

This hearty dish features pasta and white beans, mixed with spinach, tomato and delicious Italian flavors.

ONE PORTION PROVIDES:

1/8 dark green vegetable, 1/8 cup red/orange vegetable, 1.5 oz. eq. meat/meat alternative, 2 oz. eq. grains

INGREDIENTS	100 SERVINGS	DIRECTIONS
Penne Pasta, whole wheat	11 <sup>3</sup> / <sub>4</sub> pounds	1. Cook penne according to package directions. 2. In a large pot, heat the cannellini beans, lemon juice, oil, and garlic <b>CCP-Minimum internal temperature should be 140°F. or above.</b> 3. Pour into 2-inch hotel pan.  4. Fold in hot cooked penne pasta, spinach, basil and tomatoes. <b>CCP-Minimum internal temperature should be 140°F. or above.</b> 5. Cover with plastic wrap <b>CCP-Hold hot (140°F. or above) for service.</b>
Beans, cannellini, white kidney, canned, drained	5 #10 cans (21 <sup>1</sup> / <sub>2</sub> pounds, drained)	
Lemon juice	8 ounces	
Canola/olive oil blend	1 <sup>3</sup> / <sub>4</sub> pound	
Garlic, raw, peeled, chopped	14 ounces	
Spinach, baby leaves, raw	5 <sup>1</sup> / <sub>4</sub> pounds	
Basil, finely chopped	14 ounces	
Tomatoes, fresh, 1/4-inch diced	9 <sup>1</sup> / <sub>2</sub> pounds	

Serving size	1 Cup	Yield, weight	55 Pounds, 7 1/2 Ounces
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## RECIPE NOTES:

NUTRIENTS PER SERVING							
Calories	218	Total Fat (gm)	9	Vitamin A (IU)	2786	Iron (mg)	2.5
Protein (gm)	9	Saturated Fat (gm)	1.5	Vitamin C (mg)	16	Sodium (mg)	182
Carbohydrate (gm)	27	Cholesterol (mg)	0	Calcium (mg)	98	Dietary Fiber (gm)	6.5