

Blended Spaghetti



INGREDIENTS:

- 1 pouch (40 oz) Monterey Finely Diced Mushrooms – Unseasoned
- 5 LB Ground Turkey, Pork or Beef (85/15/% recommended)
- 3 Tbsp Italian Herbs Blend (salt-free)
- 2 tsp Salt
- Pasta Sauce of choice for 20-30 servings
- Spaghetti or Vermicelli, approx. 3 LB
- Parmesan or Romano, grated, optional

DIRECTIONS:

- Bring large pot of salted water to boil; cook and drain pasta per directions.
- Meanwhile, in a large mixer, use slow speed to blend together ground meat, Italian herbs, salt, and finely diced mushrooms until well mixed.
- Fry mushroom-meat mixture in a large skillet until crumbles have browned and excess moisture has evaporated.
- In large pot, mix together meat crumbles and pasta sauce; simmer on low for a minimum of 5 minutes.
- Add spaghetti to meat sauce and toss to coat.
- Serve with Parmesan or Romano.

- The mixture works well for Italian meatballs also: makes approx. 120 1-oz or 60 2-oz meatballs.
- These meat crumbles and meatballs are suitable for a variety of Italian dishes, including pizza, lasagna and stuffed shells.
- Due to increased moisture in the mushroom-meat mixture, cook times may be somewhat longer than for typical 100% ground meats.

PREP TIME:

30 minutes

COOK TIME:

5 minutes

SERVINGS:

20-30