Recipe Name: Asian Spicy Pasta
Recipe Category: Dinner Entrée
Portion Size: 1 cup
Ingredients: **Yields: 50 servings**

Ingredients	Notes:
6 lb. uncooked, spaghetti	May use whole grain pasta. For vegan: use vegan pasta
18 lbs. diced tofu	
1 ½ quarts peanut butter	
2 quarts reduced sodium vegetable broth	
3 cups lite soy sauce	
1 1/2 cup honey	
3 tablespoons cloves garlic, minced	May use 1 teaspoon garlic powder
3 tablespoons chili garlic sauce	
6 medium cucumber	Wash, trim and chopped. May leave on peeling
3 cup dry roasted peanuts, chopped	Use unsalted
3 cup fresh cilantro, chopped	Or ¼ cup dried.

Directions:

Steps:	Directions:	Critical Control Point /Quality Assurance
1	Cook pasta in a large pot of boiling water until al dente according to the directions on package	
2	Rinse and drain the pasta. Set pasta aside.	
3	In a large saucepan, combine peanut butter, broth, soy sauce, garlic, garlic sauce and honey.	
4	Heat until just starts to boil.	
5	Add pasta, tofu, cucumbers, peanuts and all but 1 cup of cilantro; toss them to combine.	
6	Let chill. Garnish with remaining cilantro.	
7	Enjoy hot or cold.	

Time Temperature Sensitive food. *Food safety Standards: hold food for service at an internal temperature above 140° F. Do not mix old product with new. Cool leftover product quickly (within 4 hours) to below 41° F. Follow proper cooling procedures. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator or 30 days if stored in the freezer. Reheat leftover product quickly (within 2 hours) to 165 degrees F for 15 seconds. Reheat left over product only once; discard if not used. Cold holding at 41°F or colder or using time alone (less than four hours).*

Texture Modified Diets: TIP: use pasta in correct particle size.

Soft & Bite Size: (aka Bite size) **Food particle size ½ inch (~width of standard fork)** Food must be moist. Cut foods with a knife to a ½" particle size prior to mixing. Moisten with broth as needed. Foods that do not process well should be omitted. Omit: peanuts. Peel and remove seeds from cucumber.

Chopped: Food particle size ¼ inch (~ ½ width of standard fork) Food must be moist. Chop foods with a knife to 1/4" particle size prior to mixing. Moisten with broth as needed. Foods that do not process well should be omitted. Omit: peanuts. Peel and remove seeds from cucumber.

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind food particles into 1/8 inch prior to mixing. Moisten with broth as needed. Foods that do not process well should be omitted. Omit: peanuts. Peel and remove seeds from cucumber.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. Foods are processed by grinding and then pureeing them. May add broth or sauce to puree. Do not add to much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding. Foods that do not process well should be omitted. Omit: peanuts. Use smooth peanut butter. Omit peanuts. Puree noodles when cooked and hot. Use 1 cup puree mixture combined. Peel and remove seeds from cucumber.

Therapeutic Modified Diets:

Lowfat: Omit peanuts
Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled: No changes needed
Bland/Anti Reflux: Omit garlic, cilantro, and chili sauce. Omit peanuts. Peel cucumbers
Liberal House Renal: Omit soy sauce and chili sauce. Use SF broth or water. No Tofu-use chicken.
No Added Salt: Omit soy sauce
2 Gram Sodium: Omit soy sauce and chili sauce. Use SF broth or water

Gluten Free: Use gluten-free soy sauce, gluten-free spaghetti noodles.
Allergy Alerts: When an "X" is present, this indicates the allergen is present.
Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X		X		X	X	

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free