



CALIFORNIA WALNUT PESTO ALFREDO

HACCP Process Same Day Service

YIELD

105 servings

MEAL COMPONENTS

2 oz eq meat/meat alternate (1 oz eq each from walnuts and cheese sauce), 2 oz eq whole grain-rich grains

INGREDIENTS

California Walnuts	6 lb + 9 oz
Basil, Fresh	1 lb + 2 oz
Spinach, Fresh	1 lb + 2 oz
Olive Oil	¾ cup
Garlic Powder	1 ½ cup
Italian Cheese Sauce that credits 1 oz eq M/MA per serving, such as LAND O'LAKES® shelf stable pouches	3 pouches 106 oz each
Whole Grain Rotini, Cooked, USDA #100434	6 gal + 2 qt + 1 cup

ALLERGENS: Milk, Tree Nuts, Wheat

DIRECTIONS

(Day of Service)

PRE-PREP

- Clean and sanitize workstation.
- Prepare whole grain rotini according to your school recipe.
- **CCP:** Hold above 135°F.

PREP

- Set up 12-quart food processor with S blade.
- Pull three ½ steam table pans and place at workstation.
- Pull three small bowls and place by food processor.
- Pull Italian cheese sauce pouches from dry storage and place at workstation.
- Pull garlic powder and olive oil and place at workstation.
- Pull California walnuts from freezer and place at workstation.
- Pull fresh basil and spinach from cooler and place at your workstation.
- If steaming sauce, place Italian cheese sauce in ½ steam table pans, 1 pouch per ½ pan.
- If boiling Italian cheese sauce, place large stockpots on stove and fill with water.
- Wash hands thoroughly and put on gloves.
- Add 9 oz of California walnuts to the processor and pulse 10 times to chop walnuts. Remove and divide into three 3-oz portions for use at end of recipe.
- Add 2 lb of California walnuts to the processor.
- Add 6 oz of fresh basil leaves and 6 oz of spinach to walnuts.
- Add ¼ cup olive oil and ½ cup garlic powder.

(continued)



- Turn on food processor and process for 1 minute.
- Using a spatula, scrape sides of processor.
- Cover and process pesto for an additional 2 minutes.
- Place walnut pesto in small bowl.
- Repeat 2 more times to produce 3 batches of California walnut pesto.
- Each bowl yields about 3 lb of California walnut pesto.
- Cover each of the bowls and set aside for service.
- *CCP:* Prepare foods at room temperature in two hours or less.

COOK

- Steam Italian cheese sauce until an internal temperature of 165°F is reached.
- Alternatively, place pouches of Italian cheese sauce in boiling water, allowing each pouch to float freely.
- Remove cheese sauce when it has reached an enternal temperature of 165°F. *Note:* Do not puncture sauce pouch. To check temperature of pouched sauce, carefully fold in half and place a thermometer between the fold.
- *CCP:* Heat until an internal temperature of 165°F is reached for 15 seconds.
- *CCP:* Batch cook as necessary to ensure best end product.
- Place unopened cheese sauce in warmer, one pouch per ½ steam table pan. Do not stack pouches. Do not open pouches until service.
- *CCP:* Hold above 135°F.
- Pull 3 full 4" steam table pans and spray well.
- Divide cooked rotini into the 3 steam table pans, using 2 gallons plus 3 cups of cooked pasta per pan. Cover.
- *CCP:* Batch cook as necessary to ensure best quality product.
- *CCP:* Hold covered pasta in warming cart above 135°F for service.

PREP

- At time of service, open 1 pouch of Italian cheese sauce and slowly add hot sauce to a 2-gallon pitcher, carefully squeezing bags using hot pads.
- Whisk in one bowl of California walnut pesto (3 lb), blending well.
- Fold one California Walnut Pesto Alfredo sauce into one full pan of cooked rotini.
- Do not stir to avoid breaking rotini pasta.
- *Note:* cheese sauce stays very hot when unopened.
- Do not open sauce and combine with pesto and pasta until close to service.
- Sprinkle top of each pan of pasta with 3 oz of reserved chopped walnuts.
- *CCP:* Cover and hold above 135°F for service.

SERVE

- Serve 1½ cups of California Walnut Pesto Alfredo using one 12-oz spoodle, 35 servings per pan.
- *CCP:* Hold above 135°F.

PRODUCTION NOTES

- California walnuts are best kept frozen, and can be used from a frozen state.
- Walnuts are the only nut significantly high in the omega-3 fatty acid alpha-linolenic acid (ALA) (2.5g/oz).

APPROXIMATE NUTRIENTS PER SERVING

CALORIES	515
PROTEIN	20 g
CARB	46 g
TOTAL FAT	31 g
SATURATED FAT	8 g
TRANS FAT	0 g
CHOLESTEROL	30 mg
VITAMIN A	823 IU
VITAMIN C	3 mg
IRON	2.75 mg
CALCIUM	366 mg
SODIUM	555 mg
FIBER	9 g
SUGARS	2 g



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