



Let's Create Great Dishes Together!™



## Totally Twisted Alfredo Primavera

### JTM Products:

- [Alfredo Sauce \(5722\)](#)

### Instructions:

#### Pre=Preparation:

1. Thaw vegetables on a sheet pan under refrigeration over nite

#### To assemble dish:

1. Pre-heat convection oven to 300°F
2. Heat JTM Alfredo sauce

#### Steam Kettle/Tilt Skillet (From Frozen):

- 1) Place unopened pouch in boiling water
- 2) Heat for approximately 45 minutes to an internal temperature of 145°F (HACCP Critical Control Point - 145°F for 15 seconds)
- 3) Once the product reaches recommended temp., place on serving line or warmer (HACCP Critical Control Point - 145°F or higher)until ready to use
- 4) Open the bag carefully to avoid being burned
5. Place 2.0 lbs. of un-cooked rotini pasta in a 2" deep hotel pan.
6. Combine water, California Vegetable Blend, and heated JTM Alfredo Sauce with precooked rotini pasta.
7. Cover with foil and place in the pre-heated 325°F oven for 20 - 25 minutes.
8. Check pasta for doneness and return to oven as needed to finish the cooking process
8. Remove and serve.

Ingredients:	Quantity:
California Veggie Blend	2.0 lbs.
JTM Alfredo Sauce	5.0 lbs.
Water	2.0 lbs.
WGR Rotini Pasta	2.0 lbs.

Prep Time: 60 min.    Yields: 21



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6.7 oz (by weight) = 2.0 oz. M/MA

