



# ASIAN NOODLE BOWL

FEATURING *MORNINGSTAR FARMS*® SAUSAGE STYLE CRUMBLES

**MAKES 100 SERVINGS**

## INGREDIENTS

12.11 lbs. (5.5kg.)	<i>MorningStar Farms</i> ® Sausage Style Crumbles CN label
9.4 lbs.	Edamame, cooked and shelled
100 cups	Whole grain spaghetti, cooked
10.3 lbs.	Raw broccoli florets
7.5 lbs.	Raw green onions, chopped
3.5 lbs.	Raw red bell peppers, sliced
8 cups (2 qt.)	Sweet Chili sauce, prepared
	Crispy wonton strips

## PREPARATION

1. Cook noodles until al dente and drain. Set aside.
2. Steam broccoli and peppers until crisp and tender.
3. Mix steamed broccoli, peppers and edamame with raw green onions and Sweet Chili sauce. Set aside.
4. Bring crumbles to temperature (see product instructions). Set aside.

### To Build:

- Layer one cup of pasta at the bottom of the bowl.
- Scoop  $\frac{3}{4}$  cup vegetable mixture on top of pasta.
- Scoop  $\frac{2}{3}$  cup heated crumbles and place on top.
- Garnish with crispy wonton strips.
- Instruct students to “be the Chef” and mix their own bowl.

1 serving provides: 2 oz. Meat/Meat alternative, 2 oz. grain, and  $\frac{1}{4}$  cup GV,  $\frac{1}{8}$  cup OV,  $\frac{1}{8}$  cup RV.