



Tomato Sauce

USDA Recipe for CACFP

Tomato paste, diced tomatoes, Italian spices and a vegetable base come together tastefully to create our Tomato Sauce recipe.

CACFP CREDITING INFORMATION

2 Tbsp provide 1/8 cup vegetable.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Oil, canola		1 1/2 tsp		1 Tbsp	1 Heat oil in a large stock pot. 2 Add onions, tomato paste, diced tomatoes, water, pepper, parsley, garlic powder, basil, oregano, thyme, and vegetable base. Simmer uncovered over medium heat for 5 minutes. Set aside for step 5.
*Onions, fresh, diced	2 oz	1/3 cup 2 3/4 tsp	4 oz	2/3 cup 1 Tbsp 2 1/2 tsp	
Tomato paste, canned, low-sodium	5 oz	1/2 cup 2 tsp	10 oz	1 cup 1 Tbsp 1 tsp (about 1/8 No. 10 can)	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Tomatoes, diced, canned, low-sodium, undrained	13 oz	1½ cups 1 Tbsp (about ⅛ No. 10 can)	1 lb 10 oz	3 cups 2 Tbsp (about ¼ No. 10 can)	
Water		¼ cup		½ cup	
Pepper, black, ground		⅛ tsp		¼ tsp	
Parsley, dried		1 Tbsp		2 Tbsp	
Garlic powder		1½ tsp		1 Tbsp	
Basil, dried		⅛ tsp		¼ tsp	
Oregano, dried		⅛ tsp		¼ tsp	
Thyme, dried		⅛ tsp		¼ tsp	
Vegetable base		1 tsp		2 tsp	
					3 Critical Control Point: Heat to 140 °F or higher.
					4 Place 25 individual soufflé cups on a sheet pan (18" x 26" x 1"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					5 Using 1 fl oz ladle, portion 2 Tbsp tomato sauce into each soufflé cup.
					6 Critical Control Point: Hold for hot service at 140 °F or higher.
					7 Serve 1 soufflé cup (2 Tbsp).

NUTRITION INFORMATION

For 1 soufflé cup (2 Tbsp).

NUTRIENTS	AMOUNT
Calories	14
Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	11 mg
Total Carbohydrate	2 g
Dietary Fiber	0 g
Total Sugars	1 g
Added Sugars included	N/A
Protein	1 g
Vitamin D	0 IU
Calcium	2 mg
Iron	0 mg
Potassium	7 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	3 oz	6 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same-Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 1 lb 9 oz	About 3 lb 2 oz
About 3 ¹ / ₈ cups/1 sheet pan (18" x 26" x 1")	About 1 qt 2 ¹ / ₄ cups/2 sheet pans (18" x 26" x 1")