

BAY BROKERAGE PRESENTS

Profit Potential		
Food Cost	Menu Price	Profit
\$2.92	\$6.99	\$4.07

Low Fat Herbed Spaghetti



Item Description	Amount	Cost
Barilla PLUS Spaghetti, uncooked	8 oz	\$0.50
Richwood Extra Lean Ground Beef	1/2 lb	\$0.85
Small Onion, Chopped	1 each	\$0.20
Garlic Clove, Minced	1 each	\$0.15
Neil Jones Tomato Sauce	16 oz	\$0.35
Neil Jones No Salt Added Whole Tomatoes, diced	1(14.5oz) can	\$0.65
Roth Kase Grated Parmesan Cheese	2 tbsp	\$0.10
Sugar Foods Sugar	1 tsp	\$0.03
McCormick Seasoning Salt	1 tsp	\$0.03
McCormick Dried Basil Leaves	1 tsp	\$0.03
McCormick Dried Oregano Leaves	1/2 tsp	\$0.03

Cook Spaghetti to desired doneness. Drain; keep warm. In large nonstick skillet over medium heat, cook ground beef, onion and garlic until beef is browned and onion is tender; drain. Stir in all remaining ingredients. Bring to a boil. Reduce heat and simmer 25 minutes. To serve, spoon sauce over cooked spaghetti.

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