



HASH HOUSE A GO GO



MEATLOAF PASTA

INGREDIENTS:

1	EA	MEATLOAF – SLICED aprox 8-10 OZ
6	OZ	VEGGIE STOCK
6	OZ	CASHEW BASIL PESTO
8	OZ	HOUSE ROASTED TOMATO
2	OZ	CHIPOTLE TABASCO
10	OZ	LINGUINE – (WHOLE WHEAT)
2	OZ	PARMESAN CHEESE-SHREDDED
5-7	PC	FRIED PASTA – (WHOLE WHEAT)
2	OZ	PARMESAN BASKET
1	OZ	CHIPOTLE TABASCO-RIM
2	TBL	PEPPER GARNISH

PREPARATION

ON FLAT TOP

PLACE MEATLOAF –COVER AND 1 OZ WATER COOK 3 MINUTES, FLIP PLACE COVER ADD ADDITIONAL 1 OZ WATER TO FINISH HEATING THROUGH(3 MIN).

HEATED SAUCE PAN

ADD VEGGIE STOCK, PESTO, TOMATO, AND CHIPOTLE. COOK AND REDUCE BY 1/3. ADD PASTA AND TOSS TO COAT. COOK FOR 2-3 MINUTES TO LIQUID EVAPORATED.

PLATING

PASTA BOWL – MOUND PASTA IN CENTER, PLACE MEATLOAF ON TOP OF PASTA. PLACE PARMESAN CHEESE BASKET UPRIGHT ON MEATLOAF, SECURE WITH ROSEMARY. SPRINKLE PARMESAN CHEESE - RIM BOWL WITH CHIPOTLE TABASCO. PLACE PASTA VERTICALLY AGAINST ROSEMARY

OUTSIDE EXPO

STEAK KNIFE AND SPOON

9/8/2012

