

**Montana Marinara** combines USDA FOODS canned tomatoes with Montana-grown produce! Processed in Ronan, Montana.

# MONTANA MARINARA



**TOMATO SAUCE**



*Montana grown*

BUTTERNUT SQUASH, CARROTS, ONIONS, AND SAFFLOWER OIL  
in a Montana-made Marinara Sauce



Leverage your school food funds for a Made in Montana product. Ordering Montana Marinara is a way to put your USDA allocation to work for local foods. Each pound of Montana Marinara sauce provides roughly \$0.33 to Montana farmers that produce the ingredients.

**ORDERING:** Montana Marinara will be on the USDA Foods Annual Survey in February 2022. For the 2022-2023 school year, OPI will cover 100% of the production cost with USDA Supply Chain Assistance Funds. Production in future years will be dependent on school district purchases.



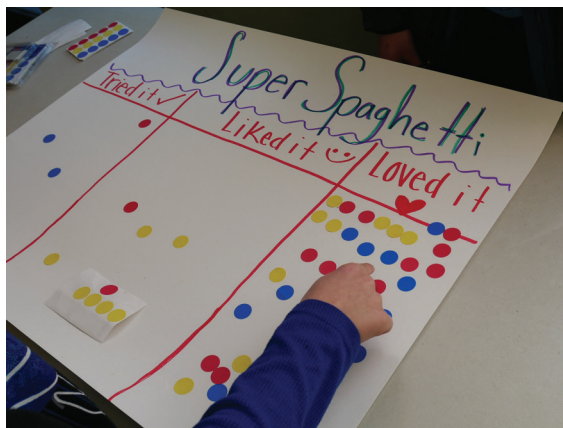
Scan or visit:  
<https://bit.ly/MTMarinara>



1/2 cup serving of Montana Marinara  
equals 1/2 cup serving red/orange  
vegetables!

Scan the QR code to watch a video about Montana Marinara and see how the product is made!

# HOW TO USE THE SAMPLE



Make February Montana Marinara Month! Create small taste test cups for your students during a lunchtime in February. Use one of the recipe ideas to create a meal option. We want to know what your students think about the Montana Marinara sauce! Use a "Tried it, Liked it, Loved it" chart on your sample day.

Share a photo of the samples/meal on social media: [#MTMarinara](#)

Download the student take-home PDF: [https://bit.ly/student\\_flyer1](https://bit.ly/student_flyer1)

## RECIPE IDEAS

Montana Marinara is a versatile and delicious sauce that can be easily incorporated into existing menu items or adapted for a simple taste test. Using Montana Marinara as a dipping sauce is a great option for small, pre-portioned taste tests. Here are some ideas:

- Spaghetti or pasta with Montana Marinara
- Meatball sub with Montana Marinara
- Breadsticks with Montana Marinara dipping sauce
- Cheesesticks with Montana Marinara dipping sauce
- Pizza dippers or pizza cups with Montana Marinara dipping sauce
- Baked zucchini fries with Montana Marinara dipping sauce
- Chicken parmesan bites with Montana Marinara dipping sauce



## HEATING INSTRUCTIONS

Thaw sauce in packaging in refrigerator before heating. Pour sauce into pot and heat until boiling. Do not immerse bag in boiling water to reheat.

Nutrition Facts	Amount/serving		% Daily Value*	Amount/serving		% Daily Value*
	Total Fat 2.5g		3%	Total Carbohydrate 8g		3%
servings per container Serving size 1/2 cup (130g)	Saturated Fat 0g		0%	Dietary Fiber 2g		7%
	Trans Fat 0g			Total Sugars 4g		
	Cholesterol 0mg		0%	Includes 0g Added Sugars		0%
Calories per serving	Sodium 210mg		9%	Protein 1g		
	Vitamin D 0mcg 0% • Calcium 19mg 2% • Iron 1mg 6% Potassium 169mg 4%					

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## INGREDIENTS

tomato, onion, tomato paste, water, carrots, butternut squash, leeks, safflower oil, salt, basil, oregano, garlic



Montana Marinara is a partnership between the Northwest Food Hub Network and the Montana Office of Public Instruction—produced at the Mission Mountain Food Enterprise Center in Ronan, Montana 59864.

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