

# Chili Mac

**Servings:** 350.00

**Meal Type:** Lunch

**Category:** Entree

**HACCP Process:** Complex Food Prep

chili recipe with macaroni

## Nutrition Information

<b>Calories</b>	354.59	<b>Protein</b>	20.12g
<b>Fat</b>	11.92g	<b>SaturatedFat</b>	3.51g
<b>Trans Fat</b>	1.71g	<b>Cholesterol</b>	44.44mg
<b>Carbohydrates</b>	41.67g	<b>Fiber</b>	6.16g
<b>Sugar</b>	4.90g	<b>Sodium</b>	375.37mg
<b>Iron</b>	1.39mg	<b>Vitamin C</b>	2.86mg
<b>Vitamin A</b>	160.10IU	<b>Calcium</b>	19.97mg

## Ingredients

**50 Pound** Beef, Fine Ground, 85/15, Frozen

Thaw ground beef several days before cooking

**648 Fluid Ounce** Beans, Pinto, low-sodium, canned

BAKE

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**30 Pound** PASTA ELBOW MACAR 51% WGRAIN 2-10#

**250 Fluid Ounce** SOUP TOMATO 12-5 HLTHYREQ

**500 Fluid Ounce** JUICE TOMATO 100% 12-46FLZ SACRM

READY\_TO\_EAT

None

**5 Cup** ONION DEHY CHPD 15# P/L

## **5 Cup SPICE CHILI POWDER MILD 16Z TRDE**

### **Preparation Instructions**

Thaw ground beef several days in advance before cooking. Cook ground beef until no longer pink, drain and rinse off fat.

Prepare pots of water for macaroni. Once boiling, boil macaroni until al dente. Drain and rinse with hot water.

Prepare 5 or 6 steam table pans (depending upon fullness). Evenly divide ground beef and macaroni per the steam table pans.

Add 1 can of drained beans, 1 can of tomato soup and 2 cans of tomato juice per steam table pan. Also add 1 cup of dried chopped onions and 1 cup of chili powder.

Cover each pan with film and foil and bake at 400 for 1 to 2 hours or until reaches and internal temp of 165 degrees or above.