

Macaroni & Cheese

Servings:	350.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Macaroni and Cheese

Nutrition Information

Calories	241.81	Protein	6.65g
Fat	9.34g	SaturatedFat	3.84g
Trans Fat	0.00g	Cholesterol	14.73mg
Carbohydrates	33.07g	Fiber	2.75g
Sugar	3.00g	Sodium	444.33mg
Iron	1.24mg	Vitamin C	0.00mg
Vitamin A	74.20IU	Calcium	77.43mg

Ingredients

30 Pound PASTA ELBOW MACAR 51% WGRAIN 2-10#
10 Pound CHEESE SPRD GLDN VLVT LOAF 6-5 LOL
500 Fluid Ounce SAUCE CHS CHED MILD 6-10 MI PUEBLO
2 Gallon 1% white milk

BAKE

5 Pound Shredded Cheddar redu fat/sodium
4 Cup BUTTER PRINT SLTD GRD AA 36-1# GFS

Preparation Instructions

In two stock pots start making cheese sauce with 1 gallon of milk, 1# of butter, 1-5# block of cheese cut up and 1/2 of bag of shredded cheddar cheese per each stock pot. Stir constantly to avoid burning on bottom.

Bring 4 stock pots of water to a boil. Boil 30# of macaroni till al dente. Once done drain and rinse with hot water.

Prepare 5 steam table pans. Equally divide the macaroni per the 5 pans. Add on can of cheese sauce to each pan. Then equally divide the cheese sauce among the steam table pans. Cover with foil and bake at 350 degrees for 1 hour or until reaches internal temp of 165 or higher.