

# Southwest Macaroni and Cheese

<b>Servings:</b>	100.00
<b>Serving Size:</b>	1.00 Serving
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Southwest Macaroni and Cheese

## Nutrition Information

<b>Calories</b>	373.71	<b>Protein</b>	19.83g
<b>Fat</b>	15.79g	<b>SaturatedFat</b>	7.69g
<b>Trans Fat</b>	0.74g	<b>Cholesterol</b>	41.11mg
<b>Carbohydrates</b>	37.97g	<b>Fiber</b>	2.33g
<b>Sugar</b>	15.05g	<b>Sodium</b>	695.11mg
<b>Iron</b>	1.18mg	<b>Vitamin C</b>	2.56mg
<b>Vitamin A</b>	1053.34IU	<b>Calcium</b>	571.53mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
6 2/3 Pound	229941	PASTA ELBOW MACAR 51 WGRAIN 2-10	
5/6 Gallon	557862	MILK WHT FF 4-1GAL RGNLBRND	
1 1/3 Cup	121160	MARGARINE &BTR BLND EURO 36- 1	READY_TO_EAT Ready to use.
1 tsp.	513776	SPICE PEPR WHITE GRND 17Z TRDE	
6 2/3 Pound	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
6 2/3 Cup	150250	CHEESE CHED MLD SHRD 4-5# COMM	
4 tsp.	224928	SPICE MUSTARD GRND 14Z TRDE	
5/6 Pound	120490	CORN FZ 30 COMM	

Measurement	DistPart #	Description	Preparation Instructions
5/6 Pound	557714	BEAN BLACK 6-10 GRSZ	
1 Teaspoon	126993	SPICE ONION POWDER 19Z TRDE	
2 Teaspoon	513881	SPICE GARLIC GRANULATED 24Z TRDE	
2 Teaspoon	225002	SPICE PAPRIKA SPANISH 16Z TRDE	
1 Teaspoon	225088	SPICE PEPR RED CAYENNE GRND 16Z TRDE	
1/2 Teaspoon	513733	SPICE OREGANO LEAF 5Z TRDE	
1/2 Teaspoon	513814	SPICE THYME LEAF 6Z TRDE	

## Preparation Instructions

### Method 1:

Bring water to a boil. Add macaroni. Stir constantly until water boils again and cook for about 8 minutes or until tender. DO NOT OVERCOOK! Drain and divide noodles into 4" full-size steamtable pans.

In a large pot bring the milk and butter to a boil. Add the cheese gradually while stirring until the cheese is melted and the mixture is smooth. Add the white pepper and mustard. The mixture is quite liquid at this stage. Add 1 1/2 gallons of cheese sauce to each pan of noodles.

### Method 2:

Combine equally the milk, butter, cheese, pepper, and mustard in three 4" full-size steamtable pans, bake in 350°F oven until cheese is melted. Add pasta and bake until temperature reaches 140°F.

CCP: Heat to 140°F or higher.

CCP: Hold above 140°F for service.

Hold for at least 30 minutes to allow mixture to set up properly before serving.