

Cowboy Mac and Cheese with Texas Toast

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

Southwest-style Macaroni and Cheese with Corn and Cajun spice. Served with sweet-potato and Texas toast.

Nutrition Information

Calories	376.42	Protein	19.87g
Fat	15.88g	SaturatedFat	7.70g
Trans Fat	0.74g	Cholesterol	41.11mg
Carbohydrates	38.78g	Fiber	2.34g
Sugar	15.29g	Sodium	690.73mg
Iron	1.15mg	Vitamin C	7.21mg
Vitamin A	1274.86IU	Calcium	569.28mg

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	

Measurement	DistPart #	Description	Preparation Instructions
2 Pound	120490	CORN FZ 30 COMM	
1 Tablespoon	126993	SPICE ONION POWDER 19Z TRDE	
2 Tablespoon	513881	SPICE GARLIC GRANULATED 24Z TRDE	
2 Tablespoon	225002	SPICE PAPRIKA SPANISH 16Z TRDE	
1 Tablespoon	225088	SPICE PEPR RED CAYENNE GRND 16Z TRDE	
1 Teaspoon	513733	SPICE OREGANO LEAF 5Z TRDE	
1 Teaspoon	513814	SPICE THYME LEAF 6Z TRDE	
2 Cup	597082	PEPPERS RED 5 P/L	
1 Slice	277862	BREAD GARL TST SLC WGRAIN 12-12CT GFS	<p>BAKE</p> <p>Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through.</p> <p>GRIDDLE_FRY</p> <p>Place toast in skillet on medium heat. Heat each side 2 minutes or until heated through.</p> <p>GRILL</p> <p>Place toast on grill. Heat each side for 30 seconds or until heated through.</p>

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.

Cook the corn in boiling water or with the steam kettle. Divide corn into the pans and mix in with the noodles.

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, mustard, onion powder, garlic powder, paprika, cayenne, oregano, and thyme. The mixture is quite liquid at this stage. Add 1 1/2 gallons of cheese sauce to each pan of noodles and corn.

Dice the red peppers. Distribute ovetop of the pans.

Method 2:

Combine equally the milk, butter, cheese, and spices 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.

Served with a 1/2 slice of garlic bread/Texas toast.