

# 200 Cowboy Mac and Cheese with Texas Toast

<b>Servings:</b>	200.00
<b>Serving Size:</b>	0.50 Cup
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

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

## Nutrition Information

<b>Calories</b>	453.60	<b>Protein</b>	21.59g
<b>Fat</b>	19.40g	<b>SaturatedFat</b>	8.72g
<b>Trans Fat</b>	0.75g	<b>Cholesterol</b>	41.04mg
<b>Carbohydrates</b>	49.38g	<b>Fiber</b>	3.35g
<b>Sugar</b>	14.90g	<b>Sodium</b>	836.48mg
<b>Iron</b>	1.88mg	<b>Vitamin C</b>	9.44mg
<b>Vitamin A</b>	1260.12IU	<b>Calcium</b>	558.72mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>13 2/5 Pound</b>	229941	PASTA ELBOW MACAR 51 WGRAIN 2-10	
<b>1 3/5 Gallon</b>	557862	MILK WHT FF 4-1GAL RGNLBRND	
<b>2 2/3 Cup</b>	121160	MARGARINE &BTR BLND EURO 36-1	READY_TO_EAT Ready to use.
<b>1 tsp.</b>	513776	SPICE PEPR WHITE GRND 17Z TRDE	
<b>13 2/5 Pound</b>	150260	CHEESE AMER 160CT SLCD 6-5 COMM	
<b>13 1/3 Cup</b>	150250	CHEESE CHED MLD SHRD 4-5# COMM	
<b>8 tsp.</b>	224928	SPICE MUSTARD GRND 14Z TRDE	

Measurement	DistPart #	Description	Preparation Instructions
4 Pound	120490	CORN FZ 30 COMM	
2 Tablespoon	126993	SPICE ONION POWDER 19Z TRDE	
3 1/5 Tablespoon	513881	SPICE GARLIC GRANULATED 24Z TRDE	
4 Teaspoon	225002	SPICE PAPRIKA SPANISH 16Z TRDE	
2 Teaspoon	225088	SPICE PEPR RED CAYENNE GRND 16Z TRDE	
2 Teaspoon	513733	SPICE OREGANO LEAF 5Z TRDE	
2 Teaspoon	513814	SPICE THYME LEAF 6Z TRDE	
6 Cup	597082	PEPPERS RED 5 P/L	Dice the peppers. Then measure.
200 Slice	277862	BREAD GARL TST SLC WGRAIN 12-12CT GFS	BAKE  Preheat oven to 450 degrees Fahrenheit. Place frozen toast on nonstick baking sheet. Heat for 4-5 minutes or until heated through.

## Preparation Instructions

Directions:

Preheat oven to 350°F

Prepare the steam cooker

Preparation time: About 1 hr.

1. Combine equally the milk, butter, cheese, and spices in 4" full-size steamtable pans. Cover the pans and bake in 350°F oven until cheese is melted (about 20 minutes). Note: For 50 servings prepare 1 pan; 100 servings prepare 2 pans; 250 servings prepare 4-5 pans.
2. When cheese is cooking, prepare corn and peppers. Add corn and diced peppers into a perforated pan and cook in steam cooker for about 10 minutes.
3. To prepare the noodles, weigh-out dry noodle into a full-size steam. Fill with water until it just covers the noodles. Cook in steam cooker for about 6 minutes. Do not overcook! When done, drain water from noodles. Note: each pan

fits about 7lbs of dry noodles before it becomes too full.

4. Combine equally the noodles, corn and peppers into the pans with cheese and mix well. Cover pans 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.

Use a 4oz scoop to serve.

Served with a slice of garlic bread/Texas toast.