

Cookbook for Calhoun County Youth Center

Created by HPS Menu Planner

Table of Contents

[Chicken & Jalapeno Mac and Cheese](#)

Chicken & Jalapeno Mac and Cheese

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 40.000 | Category: | Grain |
| Serving Size: | 8.00 Ounce | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-56344 |
| School: | Calhoun County Youth Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------------------|--------------|--|------------|
| Elbow Macaroni | 4 4/5 Cup | | 413320 |
| SAUCE CHS WHT JALAP | 53 1/5 Ounce | BOIL KEEP FROZENPlace sealed bag in a steamer or in boiling water.Heat Approximately 45 minutes or until product reaches serving temperature.CAUTION: Open bag carefully to avoid being burned. | 875159 |
| diced chicken | 80 Ounce | Thaw in frige 36-41 degrees. Use within 2 days | 110530 |
| 200-9GM DICED JALAPENO FF - 86631 | 10 Ounce | | 951184 |
| Shredded Mozzarella Cheese, Part Skim | 1 3/5 Cup | | 100021 |
| PEPPERS JALAP SLCD | 2/5 Cup | READY_TO_EAT Refrigerate after opening. | 786802 |

Preparation Instructions

Heat a large pot of salted water until boiling.

Saute jalapenos with a small amount of oil until fragrant and crisp tender, add chicken and cook until it is >165F.

While chicken is cooking, cook pasta in kettle. Drain.

Add cheese sauce and mix.

Top with shredded mozzarella and scatter with jalapeno slices.

Bake until 165F and cheese is melted and lightly browned