### **Buffalo Mac & Cheese Bowl**

# NO IMAGE

| Servings:     | 1.00                                 | Category:             | Entree           |
|---------------|--------------------------------------|-----------------------|------------------|
| Serving Size: | 1.00                                 | <b>HACCP Process:</b> | Same Day Service |
| Meal Type:    | Lunch                                | Recipe ID:            | R-25909          |
| School:       | FRANKLIN<br>COMMUNITY HIGH<br>SCHOOL |                       |                  |

## **Ingredients**

| Description                      | Measurement  | Prep Instructions  | DistPart<br># |
|----------------------------------|--------------|--|---------------|
| ENTREE MACAR &<br>3CHS 6-5 JTM   | 6 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.  | 149193        |
| CHIX STRP FAJT DK<br>MT FC       | 1 1/2 Ounce  | BAKE Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen. | 860390        |
| SAUCE BUFF WNG<br>REDHOT         | 1 Tablespoon |  | 704229        |
| CORNBREAD SNAC<br>FORT WGRAIN IW | 1 Each       |  | 159791        |

### **Preparation Instructions**

1. Mix buffalo sauce with chicken strips. Steam until temperature reaches 165°.

2. Serve approx 1.50 oz chicken over the mac and cheese when a part of the mac and cheese bowl.

CCP: Hold for hot service at 140° or higher.

| Meal Components (SLE)  Amount Per Serving |       |  |  |  |
|---|-------|--|--|--|
| Meat                                      | 3.000 |  |  |  |
| Grain                                     | 2.000 |  |  |  |
| Fruit                                     | 0.000 |  |  |  |
| GreenVeg                                  | 0.000 |  |  |  |
| RedVeg                                    | 0.000 |  |  |  |
| OtherVeg                                  | 0.000 |  |  |  |
| Legumes                                   | 0.000 |  |  |  |
| Starch                                    | 0.000 |  |  |  |

#### **Nutrition Facts**

Servings Per Recipe: 1.00

Serving Size: 1.00

| Amount Per Serving |          |           |        |  |  |
|--------------------|----------|-----------|--------|--|--|
| Calories           |          | 564.00    |        |  |  |
| Fat                |          | 25.50g    |        |  |  |
| SaturatedFat       |          | 10.20g    |        |  |  |
| Trans Fat          |          | 0.00g     |        |  |  |
| Cholesterol        |          | 105.00mg  |        |  |  |
| Sodium             |          | 1661.01mg |        |  |  |
| Carbohydrates      |          | 57.00g    |        |  |  |
| Fiber              |          | 3.00g     |        |  |  |
| Sugar              |          | 18.00g    |        |  |  |
| Protein            |          | 28.50g    |        |  |  |
| Vitamin A          | 616.00IU | Vitamin C | 0.00mg |  |  |
| Calcium            | 413.00mg | Iron      | 2.50mg |  |  |

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

#### **Nutrition - Per 100g**

No 100g Conversion Available