

# Turkey and Beef Macaroni



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11728

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water for Recipes	6 Gallon	UNPREPARED	000001WTR
SALT SEA	1 Fluid Ounce 5/8 Tablespoon (2 5/8 Tablespoon)		748590
PASTA ELBOW MACAR 51 WGRAIN	6 1/4 Pound		229941
TURKEY GROUND RAW	10 Pound		202060
ONION DCD 1/4IN	1 3/4 Pound		198307
TOMATO PASTE 26	2 1/2 Quart	READY_TO_EAT None	773549
TOMATO DCD NSA	3 1/16 Quart		827614
BASE BEEF NO MSG LO SOD	1 Gallon		580562
SPICE PEPR BLK 30 MESH REG GRIND	1 Tablespoon		225045
SPICE GARLIC POWDER	1 Fluid Ounce		224839
SPICE CHILI POWDER MILD	1/4 Cup		331473
SPICE CUMIN GRND	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		273945
SPICE PAPRIKA	1 Tablespoon		518331
SPICE ONION POWDER	1 Tablespoon		126993
SEASONING ANCHO CHILI	1/4 Cup		748570

Description	Measurement	Prep Instructions	DistPart #
Beef, Fine Ground 85/15, Frozen	6 Pound		100158

## Preparation Instructions

Directions:

Heat water to a rolling boil.

Add salt.

Slowly add macaroni. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 8.

Place ground turkey and ground beef in a large stock pot. Heat over high heat uncovered for 5-8 minutes. Stir often until meat is well done.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.

Add onions. Heat uncovered for 5 minutes.

Add tomato paste, diced tomatoes, beef stock, spices, and macaroni. Heat uncovered over medium heat for 5-10 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Pour 1 gal 3 qt 2 cups (about 11 lb 10 oz) turkey and beef macaroni into a steam table pan (12" x 20" x 2 1/2").

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

(Optional) Sprinkle 1 3/4 cups (about 7 oz) shredded cheese evenly over each pan.

Critical Control Point: Hold for hot service at 135 °F or higher.

Portion with 8 fl oz spoodle (1 cup).

Notes:

1: \*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

2: Cooking Process #2: Same Day Service

3: Mexican Seasoning Mix 3/4 cup (about 4 1/2 oz)

4: Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, 1/4 tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

5: Serving

6: NSLP/SBP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz equivalent meat/meat alternate, 1/2 cup red/orange vegetable, and 1 oz equivalent grains.

7: CACFP Crediting Information: 1 cup (8 fl oz spoodle) provides 2 oz meat/meat alternate, 1/2 cup vegetable, and 1 serving grains/bread.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	1.836
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.537
<b>OtherVeg</b>	0.017
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>		246.25	
<b>Fat</b>		7.61g	
<b>SaturatedFat</b>		2.23g	
<b>Trans Fat*</b>		0.72g	
<b>Cholesterol</b>		49.03mg	
<b>Sodium</b>		327.74mg	
<b>Carbohydrates</b>		28.50g	
<b>Fiber</b>		4.15g	
<b>Sugar</b>		5.83g	
<b>Protein</b>		17.62g	
<b>Vitamin A</b>	122.40IU	<b>Vitamin C</b>	2.20mg
<b>Calcium</b>	36.83mg	<b>Iron</b>	2.32mg

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

## Nutrition - Per 100g

No 100g Conversion Available