

EZ - Mac & Cheese

Servings:	53.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-53979

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PASTA ELBOW MACAR 51 WGRAIN	12 1/2 Cup	Cook for 8-9 mins	229941
SAUCE CHS ULTIM YEL POU 6-106Z LOL	18 3/4 Cup		310668
Water	1/2 Quart		Water
1 % White Milk	2 Pint		1% White
SALT KOSHER PRM	1 1/2 Teaspoon		311356
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon		225037
SPICE GARLIC POWDER	1/2 Teaspoon		513857

Preparation Instructions

Cheese Sauce:

1. Open 2 bags of liquid cheese and pour into a steamtable pan.
2. Add ½ quart of water and 2 pints of milk to the cheese.
3. Whisk thoroughly to fully combine all three ingredients.
4. Heat cheese mixture to 145°F, stirring occasionally.

Pasta:

1. 8 minutes before the cheese sauce is finished, begin cooking the pasta.
2. Cook elbow macaroni for 8 minutes, or until al dente.
3. Ensure the cheese sauce and pasta are at similar temperatures before combining.

Combine & Season:

1. Pour the hot cheese sauce over the cooked pasta. Stir well to coat all pasta evenly.
2. Add prepared spice mixture and mix until evenly distributed.

Serving:

Portion 1 cup per serving using a #6 disher/scoop.

AP 12/5/25

PR 8/20/2025

jsh 1.21.25

Meal Components

Amount Per Serving

Meat/Meat Alternate	4.000
Grain	3.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 53.00

Serving Size: 1.00 Cup

Amount Per Serving	
Calories	503.77
Fat	11.89g
Saturated Fat	6.37g
Trans Fat	0.00g
Cholesterol	28.68mg
Sodium	431.60mg
Carbohydrates	82.08g
Fiber	7.55g
Total Sugar	6.13g
Added Sugar	0.00g
Protein	20.58g
Vitamin A 0.00mcg RAE**	Vitamin C 0.00mg**
Calcium 248.11mg	Iron 3.77mg

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

Calories	470.90
Fat	11.11g
Saturated Fat	5.95g
Trans Fat	0.00g
Cholesterol	26.81mg
Sodium	403.44mg
Carbohydrates	76.72g
Fiber	7.05g
Total Sugar	5.73g
Added Sugar	0.00g
Protein	19.24g
Vitamin A 0.00mcg RAE**	Vitamin C 0.00mg**
Calcium 231.92mg	Iron 3.53mg

**One or more nutritional components are missing from at least one item on this recipe.