

Homemade Macaroni & Cheese

Servings:	100.00	Category:	Entree
Serving Size:	0.50 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-58689
School:	Concord Jr. High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Tap Water	6 Gallon		
PASTA ELBOW MACAR 51 WGRAIN	6 Pound + 4 Ounce		229941
SAUCE CHS CHED	13 Pound + 14 Ounce	Thaw	271081

Preparation Instructions

1. Bring water to a boil.
 2. Slowly add macaroni. Stir constantly until water boils again. Cook about 8 minutes, or until tender. Do not overcook. Drain well, rinse with cool water, and drain again.
 3. Transfer cooked macaroni to pans and set aside.
 4. Prepare cheese sauce according to package directions. Heat to 165°F.
 5. Pour hot cheese sauce over macaroni and fold together until mixed.
- CCP: Hold for hot service at 135°F or higher.
6. Serve with a #8 scoop

Meal Components

Amount Per Serving

Meat/Meat Alternate	1.000
Grain	1.000
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: 100.00

Serving Size: 0.50 Cup

Amount Per Serving	
Calories	226.74
Fat	10.26g
Saturated Fat	5.61g
Trans Fat	0.00g
Cholesterol	34.15mg
Sodium	502.55mg
Carbohydrates	22.94g
Fiber	2.00g
Total Sugar	2.72g
Added Sugar	0.00g
Protein	12.04g
Vitamin A 473.27mcg RAE	Vitamin C 0.00mg
Calcium 251.40mg	Iron 1.00mg

Nutrition - Per 100g

Calories	248.37
Fat	11.24g
Saturated Fat	6.15g
Trans Fat	0.00g
Cholesterol	37.41mg
Sodium	550.50mg
Carbohydrates	25.13g
Fiber	2.19g
Total Sugar	2.98g
Added Sugar	0.00g
Protein	13.19g
Vitamin A 518.43mcg RAE	Vitamin C 0.00mg
Calcium 275.38mg	Iron 1.10mg