

Cheesy Macaroni

NO IMAGE

| | | | |
|----------------------|--------------------------|-----------------------|-------------------|
| Servings: | 400.00 | Category: | Grain |
| Serving Size: | 3.00 Ounce | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-45092 |
| School: | Walton-Verona Elementary | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|---------------------------|-------------|--|------------|
| PASTA ELBOW MACAR | 25 Pound | Boil Water and add salt to water- once at rolling boil, cook pasta for 8-10 minutes or until al Dante | 654550 |
| 1 % White Milk | 4 Gallon | | 1% White |
| SAUCE CHS CHED | 7 Package | 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. | 271081 |
| SPICE PEPR BLK REST GRIND | 1 Cup | | 225061 |
| BUTTER ALT LIQ NT | 3 Cup | | 614640 |
| Shredded Cheddar Cheese | 5 Pound | | 100003 |

Preparation Instructions

1. Boil the noodles according to package instructions.
2. Drain the noodles.
3. Heat milk, cheese sauce, shred cheese, butter, and pepper in a pot till melted. Add pasta, stir, and divide into steam table pans that have been lightly sprayed.
4. Cover pans with foil for service. Divide into pans for hot service at 135 F or above.

Serve online with a 4oz scoop.

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.969 |
| 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: 400.00

Serving Size: 3.00 Ounce

| Amount Per Serving | |
|--------------------------------|-------------------------|
| Calories | 235.48 |
| Fat | 10.53g |
| Saturated Fat | 5.04g |
| Trans Fat | 0.00g |
| Cholesterol | 29.14mg |
| Sodium | 383.72mg |
| Carbohydrates | 24.54g |
| Fiber | 1.00g |
| Total Sugar | 3.77g |
| Added Sugar | 0.00g |
| Protein | 11.36g |
| Vitamin A 298.46mcg RAE | Vitamin C 0.00mg |
| Calcium 155.50mg | Iron 0.90mg |

Nutrition - Per 100g

| | |
|--------------------------------|-------------------------|
| Calories | 319.46 |
| Fat | 14.29g |
| Saturated Fat | 6.84g |
| Trans Fat | 0.00g |
| Cholesterol | 39.53mg |
| Sodium | 520.58mg |
| Carbohydrates | 33.29g |
| Fiber | 1.36g |
| Total Sugar | 5.11g |
| Added Sugar | 0.00g |
| Protein | 15.42g |
| Vitamin A 404.91mcg RAE | Vitamin C 0.00mg |
| Calcium 210.97mg | Iron 1.22mg |