



## 825099 - Macaroni and Cheese

Source: K12 Culinary  
 Number of Portions: 64  
 Size of Portion: 1/2 cup

### Components:

Meat/Alt: 0.75 oz  
 Grains: 1 oz  
 Fruit:  
 Vegetable:  
 Milk:

### Recipe Subgroups:

Whole Grain Rich

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825001R Cheese Sauce.....	3 qts	Prepare school made cheese sauce according to recipe #825001. Measure required amount. Store any remaining sauce in refrigerator and use within 3 days. <b>CCP: Heat to 135° F or higher.</b>
020653 PASTA,WHL GRAIN,51% WHL WHEAT,REMAINING...	4 LBS (elbows)	Place 4 inch full size perforated pan(s) inside 4 inch solid, full size pan. Add 2 lb of elbow macaroni pasta to each pan. Cover completely with approximately 1 1/2 to 2 gallons of water. For safety, do not overfill pans with water. Steam until pasta is al dente - fully cooked, but firm. Do not overcook.  Note: If cooking in very large batches, the kettle or tilt skillet may speed production. <b>CCP: Heat to 135° F or higher.</b>
		Lift perforated pans to drain the macaroni and discard water.  Note: One 4 inch full size pan will hold the cooked pasta resulting from two 2 inch perforated pans. Transfer cooked pasta to the 4 inch full size pan(s). Toss each pan with 1 Tbsp oil. Cover with film wrap and hold in hot holding cabinet until service, but no longer than 1 hr. or the quality will become unacceptable. Just prior to service, pour 3 quarts of cheese sauce over each pan of cooked pasta. Use a rubber spatula to thoroughly fold cheese sauce into pasta. Serve 1/2 cup using no. 8 disher. <b>CCP: Hold for hot service at 135° F or higher.</b>
		This recipe is best prepared for just in time service. Leftovers are not good quality when reheated.

\*Nutrients are based upon 1 Portion Size (1/2 cup)

Calories	202	kcal	Cholesterol	*25*	mg	Sugars	*0.6*	g	Calcium	154.00	mg	40.28%	Calories from Total Fat
Total Fat	9.03	g	Sodium	400	mg	Protein	9.63	g	Iron	1.01	mg	23.75%	Calories from Saturated Fat
Saturated Fat	5.32	g	Carbohydrates	21.20	g	Vitamin A	*255.0*	IU	Water <sup>1</sup>	*24.81*	g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00	g	Dietary Fiber	3.20	g	Vitamin C	*0.0*	mg	Ash <sup>1</sup>	*0.51*	g	42.04%	Calories from Carbohydrates
												19.09%	Calories from Protein
*N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient * - denotes combined nutrient totals with either missing or incomplete nutrient data <sup>1</sup> - denotes optional nutrient values <sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.													