



825006 - Southwest Macaroni & Cheese

Source: K12 Culinary

Number of Portions: 32

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
825065R Nacho Cheese Sauce.....	1 qt + 1 pt	Prepare school made Nacho Cheese Sauce according to recipe 825065. Measure required amount. Store any remaining sauce in refrigerator and use within 3 days.
020653 PASTA,WHL GRAIN,51% WHL WHEAT,REMAINING...	2 LBS (elbows)	Place 4 inch full size perforated pan inside 4 inch solid full size pan. Weigh pasta and add up to 2 lb of elbow macaroni pasta to each pan. Cover completely with approximately 1 1/2 gallons of 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. CCP: Heat to 135° F or higher.
826663 Tortilla Chips, WG, Bulk Frito Lay 62399..... 825024R Seasoning Blend, Mexican.....	12 ozs 3 Tbsp	While macaroni is cooking, crush 12 oz of tortilla chips into small 1/2 inch pieces in a mixing bowl or pan. Spray crushed chips lightly with food release. Sprinkle 3 tablespoons school made Mexican seasoning blend (recipe #825024) over chips and toss well to coat and set aside.
011165 CORIANDER (CILANTRO) LEAVES,RAW.....	1/4 cup	Lift perforated pans to drain the macaroni and discard cooking liquid. Place cooked pasta into one 2 inch full size solid pan. Pour 1 1/2 quarts of Nacho Cheese Sauce over each pan of cooked pasta. Sprinkle 12 oz of prepared topping over pan and bake at 350° F for 5 to 8 minutes or until topping is lightly golden. Garnish with chopped fresh cilantro. Serve 1/2 cup using no. 8 disher. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher.
		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	258 kcal	Cholesterol	*25* mg	Sugars	*0.8* g	Calcium	166.05 mg	39.79%	Calories from Total Fat
Total Fat	11.42 g	Sodium	456 mg	Protein	10.50 g	Iron	1.42 mg	19.92%	Calories from Saturated Fat
Saturated Fat	5.72 g	Carbohydrates	29.40 g	Vitamin A	*435.4* IU	Water ¹	*25.00* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	4.25 g	Vitamin C	*0.6* mg	Ash ¹	*0.58* g	45.53%	Calories from Carbohydrates
								16.26%	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

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.