



## 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:

Meat/Meat Alter

Grain

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 the recipe. 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 deep full size perforated pan inside 4 inch solid, full size steamtable pan. Weigh pasta and add 2 lbs. of elbow macaroni pasta to each pan. Cover completely with approximately 1 1/2 to 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. <b>CCP:</b> 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 chipes lightly with pan release. Sprinkle 3 Tblsp Mexican seasoning blend 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 deep full size steamtable pan. Pour 1 1/2 quarts of nacho cheese sauce over each pan of cooked pasta. Sprinkle 12 ounces of prepared topping over pan and bake at 350 degrees F. for 5 to 8 minutes or until topping is lightly golden.  Garnish with fresh cilantro leaves.  Serve 1/2 cup using no. 8 disher. <b>CCP:</b> Heat to 135° F or higher.  <b>CCP:</b> Hold for hot service at 135° F or higher

		This recipe is best prepared for just in time service to avoid excessive leftovers. Leftovers are not good quality when reheated.
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*Nutrients are based upon 1 Portion Size (1/2 cup)													
Calories	258	kcal	Cholesterol	*25*	mg	Sugars	*0.7*	g	Calcium	165.72	mg	39.77%	Calories from Total Fat
Total Fat	11.41	g	Sodium	455	mg	Protein	10.54	g	Iron	1.30	mg	19.25%	Calories from Saturated Fat
Saturated Fat	5.53	g	Carbohydrates	29.41	g	Vitamin A	*425.3*	IU	Water <sup>1</sup>	*27.77*	g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00*	g	Dietary Fiber	4.19	g	Vitamin C	*0.2*	mg	Ash <sup>1</sup>	*0.58*	g	45.54%	Calories from Carbohydrates
											16.32%	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.													