

## 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:

HACCP Process: #2 Same Day Service

Recipe Subgroups: Whole Grain Rich Attributes: Meat/Meat Alter

Grain

Ingredients	Measures	Instructions		
825001R Cheese Sauce	3 qts	Prepare school made cheese sauce according to the recipe.  Measure required amount. Store any remaining sauce in refrigerator and use within 3 days.  CCP: Heat to 135° F or higher.		
020653 PASTA,WHL GRAIN,51% WHL WHEAT,REMAINING	4 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 /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.  CCP: Heat to 135° F or higher.		
		Lift perforated pans to drain the macaroni and discard cooking liquid.  Place cooked pasta (amount resulting from cooking the 4 lb of dry noodels) into one 4 inch deep full size steamtable pan. Toss with a very small amount of oil (1 Tbsp) cover with film wrap and place in hot holding cabiner until service - no longer than 1 hour. Just prior to service, pour 3 quarts of cheese sauce over eachpan of cooked pasta.  Serve 1/2 cup using no. 8 disher.  CCP: 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.		

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

Calories	202 kcal	Cholesterol	*25* mg	Sugars	*0.6* g	Calcium	154.17 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>	*30.36* 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>	*0.52* 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.