



**RECIPE NAME:** Chicken Mac 'n Cheese

**File No:**

Grade Group: K-8, 9-12
Number of Portions: 100
Portion Size: ¾ cup
Serving Utensil: 6 fl oz spoodle
Servings per Pan:

HACCP Process:
<input type="checkbox"/> #1 No Cook
<input type="checkbox"/> #2 Cook & Serve Same Day
<input type="checkbox"/> #3 Includes Cooling Step

Recipe Adapted From:

Denver  
Public Schools



Ingredients	Weight	Measure	Procedure
Pasta, Whole Grain, Dry	8 lb		<ol style="list-style-type: none"> <li>1. Cook pasta according to package directions and set aside.</li> <li>2. Dice onions very finely.</li> <li>3. Heat oil; add onions and cook until tender.</li> <li>4. Add garlic and cook for 30 seconds longer.</li> <li>5. Add hot sauce and simmer 10 minutes.</li> <li>6. Place meat in a bowl, drizzle sauce over meat and toss to coat meat evenly.</li> <li>7. Melt butter in two steam table pans in the oven.</li> <li>8. Place cooked pasta in pans with melted butter, stir until pasta is coated with butter.</li> <li>9. Cut American cheese into cubes. Sprinkle American cheese and shredded cheddar cheese over butter coated pasta.</li> <li>10. Add salt and pepper.</li> <li>11. Place sauced meat over cheese distributing chicken throughout pans. DO NOT STIR.</li> <li>12. Pour milk around edges of the pans not to disturb the cheese and meat on top of pasta.</li> <li>13. Place in a 325°F oven for approximately 60-90 minutes.</li> </ol>
Vegetable Oil		4 tsp	
Onions, Raw		¼ cup	
Garlic, Granulated		2 tsp	
Sauce, Peppers, Hot, Chili		3 cups	
Chicken Fajita Strips (Tyson Foods WI Pro C511)	5 lb		
Butter, Unsalted	8 oz		
Salt		2 tsp	
Pepper, Ground		4 tsp	
Milk, 1% Low-Fat	2 gal + 3 qt		
Cheese, Cheddar, Shredded, Reduced Fat	6 lb		
Cheese, American Blended, Skim/Reduced Fat	4 lb		

Total Yield:	Number of Pans:
Weight:	Measure (volume):
	Pan Size:

CCP: Hot Hold at 135°F or higher for service.

**Meal Component Contribution/Nutrition Analysis Based on Portion Size**

Specify the grade group in the columns:	Grade Group: K-8, 9-12
Meat/MeatAlternate	2.0 oz eq.
Vegetable Subgroups	DG B/P R/O S O
Fruits	
Grains	1.25 oz eq.
Calories:	375
Saturated Fat (g):	8.03 g
Sodium (g):	569.61 mg

Equipment (if not specified in procedures above):

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other