



RECIPE NAME: Chicken Mac 'n Cheese

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: ¾ cup	
Serving Utensil: 6 fl oz spoodle	
Servings per Pan:	

Recipe Adapted From:

Denver
Public Schools



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

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above):
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					

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