



Homestyle Mac & Cheese

This is a speed scratch lower fat and higher fiber version of a perennial favorite. It remains popular with the young and young at heart.

HACCP Process #2 Same Day Service

Ingredients

12 Pounds 8 Ounces Barilla® Whole Grain Elbows
3 - 106 Ounce Creamy Cheddar Cheese Sauce, CNB
3 Quart Skim Milk
1/2 Cup Dry Ground Mustard
1/2 Cup Ground White Pepper
6 Pounds 4 Ounces USDA Shredded Cheddar Cheese, R/F, Material #100012
1 Ounce Butter Flavored Spray

Instructions

Day of Service:

Pre-Prep: Clean and sanitize prep area.

Pull Pasta from dry storage and dressing from dry storage.

Wash hands thoroughly.

Prep: Pull dry spices and cheese sauce. Place at work station.

Pull milk and cheese from cooler.

Prep: Wash hands thoroughly.

In large pot whisk milk and dry spices together.

Add cheese sauce to pot and warm slowly over low heat.

Whisk frequently to blend well.

Cook: Boiling method: Boil water in steam kettle, tilt skillet, or in a large pot on stove top. Add pasta to boiling water, return to a boil as quickly as possible.

Cook pasta for 4 minutes.

Drain pasta as quickly as possible

Rinse pasta in colander in cold water to stop the cooking process, drain again as quickly and completely as possible.

* Note: if using a steamer, put pasta in hotel pans with water to cover, and increase cooking time to 6 minutes using maximum steam.

Prep: Spray 4 steam table pans lightly.

Place 1 gallon plus 2 quarts plus 1 cup pasta per pan.

Fold 3 quart plus 1 cups of sauce into each pan with pasta.

Sprinkle each pan with 6 1/4 cups of shredded cheese.

Cook: Bake in convection oven at 325°F for 25 - 30 minutes.

Heat until an internal temperature of 165°F is reached.

CCP: Heat until reaches an internal temperature of 165°F for 15 seconds.

SOP: Batch cook as necessary to insure best end product and nutritional.

Hold: Place in warming cart and hold above 135°F.

CCP: Hold above 135°F

Serve: 1 - 8 oz. spoodle.

Each serving is 10.1 Ounces or 290 Grams

CCP: Hold above 135°F

Each serving provides 2 oz. eq. whole grains and 2 oz. eq. meat/meat alternate.

Nutritional Info

This information is per serving.

Nutrition Facts

Serving Size 10.2 oz. (290 g)

Servings Per Container 1

Amount Per Serving

Calories 415

Calories from Fat 148.5

% Daily Value*

Total Fat 16.5g 25%

Saturated Fat 9.7g 49%

Trans Fat 0g

Cholesterol 48mg 16%

Sodium 804mg 34%

Total Carbohydrate 46g 15%

Dietary Fiber 6.2g 25%

Sugars 2g

Protein 25.5g 51%

Vitamin A 12%

Vitamin C 0%

Calcium 67%

Iron 23%

Allergy Information: Wheat, Milk, Soy

*Percent Daily Values are based on a 2,000 calorie diet.

Please note: for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water. When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.