



Recipe Name: Chicken Mac'n Cheese

File No:



Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Recipe Adapted From:

Child Nutrition Recipe Box

Grade Group (s): 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:	
Servings per Pan:	

Ingredients	Weight	Measure	Procedure
Pasta, Macaroni, Whole Grain-Rich, Dry USDA #110501 (½ cup cooked = 1 oz eq)	3 ⅞ lbs		1. Cook pasta according to package directions and set aside. 2. Defrost chicken in refrigerator. 3. In a skillet, cook oil and onions, until tender. 4. Add garlic and cook for 30 seconds longer. 5. Add hot sauce and simmer for 10 minutes. 6. Place defrosted chicken in a large bowl, drizzle sauce over the meat and toss to coat evenly. 7. Melt butter in steam table pan in the oven. 8. Place cooked pasta in warm steam table pan with melted butter. Stir pasta with melted butter, to coat. 9. Put shredded cheese on top of pasta. Add salt and pepper. 10. Place sauce and meat over the cheese, evenly, do not mix. 11. Pour milk around edges of the pan, do not disturb the cheese and chicken/sauce on top of pasta. Cover pan. 12. Place in a preheated oven set to 325°F for at least 60 minutes, until cheeses have melted and internal temperature is 165°F for 15 seconds. CCP: hot hold at 135°F or higher for service.
Oil, Vegetable		2 tsp	
Onion, Raw, Finely Diced		2Tbsp	
Garlic, Granulated		1 tsp	
Sauce, Peppers, Hot, Chili		1½ cup	
Chicken, Fajita Stips, cooked, Frozen USDA #100117 (1.7 oz = 1.0 oz eq)	2 lbs		
Butter, Unsalted	4 oz		
Salt		1 tsp	
Pepper, Ground		2 tsp	
Milk, 1% Low-Fat	1 gal 1½ qt		
Cheese, Cheddar, Shredded, Reduced Fat, USDA #100012 (1 oz = 1 oz eq)	3lbs		
Cheese, Cheddar, White, Shredded USDA #100002 (1 oz = 1 oz eq)	2 lbs		

Meal Component Contribution			Total Yield	
Meat/Meat Alternate: 2 oz eq			Weight:	
Vegetable Subgroups			Number of Pans:	
DG	RO	BPL	Pan Size:	
			Volume:	
S	O	A	Nutrition Analysis Based on Portion Size	
Fruit:			Calories: 342 kcal	
Grains: 1 oz eq			Saturated Fat (g): 7.66g	
Based on USDA Food Buying Guide-RAW			Sodium (mg): 524.45mg	
			Calculated using NutriKids	

Equipment (if not specified in procedures above):

DG - dark green RO - red orange BPL - bean, peas, legumes
S - starchy O - other A - additional