

# Quest Food Management

002125 - entree-buffalo chick mac/chese : nslp	Components	Attributes
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1 1/2 cup	Meat/Alt: 2.25 oz Grains: 1.25 oz Fruit: Vegetable: Milk:	

Ingredients	Measures	Instructions
014429 WATER,MUNICIPAL..... 020108 MACARONI,WHOLE-WHEAT,CKD..... 990092 margarine..... 002047 SALT,TABLE..... 902803 milk low fat white.....	11 1/2 gals + 3 1/2 cups 3 gals + 2 CUPS (elbows) 14 1/8 ozs 1 Tbsp + 1 5/8 tsp 12 lbs + 8 ozs	1. Add salt to boiling water.  2. Slowly add macaroni until water boils again. Cook uncovered until tender-firm, about 10 minutes. DO NOT OVERCOOK. Drain and rinse in cold water.  3. Melt margarine or butter in a stock pot or steam-jacketed kettle.  4. Add to the melted margarine.
001032 CHEESE,PARMESAN,GRATED..... 901970 cheese mozzarella 2% shredded gfs.....	12 1/2 ozs 3 lbs + 2 ozs	5. Heat milk in a stock pot to a simmer. Slowly add margarine and cheeses. Cook until smooth and thickened.
900617 Cheese, cheddar, yellow sharp..... 903287 chicken diced breast bb greco 204931... 903558 sauce- franks buffalo wing.....	3 lbs + 2 ozs 3 lbs + 2 ozs 9 3/8 ozs	6. Combine well-drained macaroni and sauce. Mix well. Place 10 lb 14 oz (1 gal 2 1/4 qt) into each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. Cover with a lid or foil.  Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 25 minutes  <b>CCP: Heat to 140° F or higher.</b> <b>CCP: Hold for hot service at 135° F or higher.</b>  Cut each pan 5 x 5 (25 pieces).
		<b>Serving</b>
		1 portion provides 1 oz equivalent meat/meat alternate and 1 serving of grains/breads.

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

Calories	531 kcal	Cholesterol	75 mg	Protein	35.19 g	Calcium	680.40 mg	44.00%	Calories from Total Fat
Total Fat	25.96 g	Sodium	1153 mg	Vitamin A	202.5 RE	Iron	1.86 mg	14.27%	Calories from Saturated Fat
Saturated Fat	8.42 g	Carbohydrates	45.28 g	Vitamin A	1016.8 IU	Water <sup>1</sup>	*993.35* g	*0.56%*	Calories from Trans Fat
Trans Fat <sup>1</sup>	*0.33* g	Dietary Fiber	3.92 g	Vitamin C	0.6 mg	Ash <sup>1</sup>	*3.64* g	34.10%	Calories from Carbohydrates
								26.50%	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

**NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.**

# Quest Food Management

**Recipe: 002125 entree-buffalo chick mac/chese**

**Recipe HACCP Process: #2 Same Day Service**

Recipe Source: nslp  
 Recipe Group: ENTREES

Alternate Recipe Name:  
 Number of Portions: 64  
 Size of Portion: 1 1/2 cup

014429 WATER,MUNICIPAL..... 020108 MACARONI,WHOLE-WHEAT,CKD..... 990092 margarine..... 002047 SALT, TABLE..... 902803 milk low fat white.....	15 GAL 64 CUP, elbows 18 OZ 2 TBSP 256 OZ	1. Add salt to boiling water.  2. Slowly add macaroni until water boils again. Cook uncovered until tender-firm, about 10 minutes. <b>DO NOT OVERCOOK.</b> Drain and rinse in cold water.  3. Melt margarine or butter in a stock pot or steam-jacketed kettle.  4. Add to the melted margarine.
001032 CHEESE, PARMESAN, GRATED..... 901970 cheese mozzarella 2% shredded gfs.....	16 OZ 4 LB	5. Heat milk in a stock pot to a simmer. Slowly add margarine and cheeses. Cook until smooth and thickened.
900617 Cheese, cheddar, yellow sharp..... 903287 chicken diced breast bb greco 204931... 903558 sauce- franks buffalo wing.....	4 LB 4 LB 12 OZ	6. Combine well-drained macaroni and sauce. Mix well. Place 10 lb 14 oz (1 gal 2 1/4 qt) into each steamtable pan (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. Cover with a lid or foil.  Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 25 minutes  <b>CCP: Heat to 140° F or higher.</b> <b>CCP: Hold for hot service at 135° F or higher.</b>  Cut each pan 5 x 5 (25 pieces).
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