

# CHEESY MACARONI (MADE) (ENRICHED)

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2/3 cup**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Bun, Hamburger, WGR, #1228	3 1/2 buns
Water, Municipal, Mississippi	1 gallon + 2 quarts
Pasta, Macaroni, Elbow, WGR, #2133	2 pounds + 10 ounces
Margarine, Bulk, #1319	12 ounces
Flour, All Purpose, Enriched, #2011	3 cups
Salt, Table, #2723	2 tablespoons
Mustard, Powder, Dry, #2712	1 tablespoon
Pepper, White, Ground, #2720	1 teaspoon
Paprika, Ground, Domestic, #2716	1 tablespoon
Milk, Reduced Fat, 2% Milkfat, Bulk	1 gallon + 1 quart
Sauce, Worcestershire, Bulk, #2258	2 teaspoons
Cheese, American, Grated/Shredded, #1306	4 pounds + 8 ounces
Cheese, Parmesan, Grated, #1304	8 ounces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Cheese, American, Grated/Shredded, #1306	1 pound + 8 ounces

**DIRECTIONS**

- If the breadcrumbs have not been prepared, toast the hamburger buns in a low-temperature oven (200 degrees F) until slightly golden brown and firm. Cool the hamburger buns before preparing the crumbs. Break the buns into pieces and place them in a food processor or appropriate grinder. Process the bread until the desired crumb size is obtained. See recipe MRS 1303, Whole Wheat Bread Crumbs, for detailed directions and photographs of this recipe.
- To cook the pasta:
  - Boil the water in a braising pan, steam jacketed kettle, or large stockpot.
  - Slowly add the elbow macaroni to the boiling water.
  - Reduce the heat then simmer the pasta for 6 to 8 minutes.
  - Drain the pasta thoroughly.

Pasta prepared for casseroles is undercooked and will continue to cook to al dente during baking.  
Pasta amounts are based on USDA Food Buying Guide.  
Overcooking or hot holding pasta for long periods of time will increase the volume and the yield.  
Pasta may also be cooked in a steamer or combi oven. Different steamers and combi ovens vary in time and settings, so check with the manufacturer for correct instructions.
- Melt the margarine in a stock pot or steam-jacketed kettle.

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## DIRECTIONS

4. Combine the flour, salt, dry mustard, white pepper, and paprika in a bowl.  
Add this mixture to the melted margarine.  
Cook the flour and margarine mixture for 2 minutes over medium heat, stirring continuously. DO NOT BROWN.
5. In a stockpot, heat the milk to a simmer. Remove the milk from the heat and slowly add it to the flour mixture, stirring continuously. Cook the mixture until it is smooth and thick.
6. Add the Worcestershire sauce, 4 pounds + 8 ounces of the shredded American cheese, and Parmesan cheese to the white sauce.  
Stir the sauce over low heat until the cheese melts.
7. Combine the well-drained macaroni noodles with sauce and mix well. Divide the macaroni and cheese sauce evenly into steamtable pans (12" x 20" x 2½") that have been sprayed with pan release spray. For 50 servings, use 2 steamtable pans.  
Cover with a lid or aluminum foil.
8. To bake:
  - Conventional oven: 350 degrees F for 25 to 30 minutes.
  - Convection oven: 325 degrees F for 25 to 30 minutes.
9. Combine the bread crumbs and shredded American cheese in a bowl. Sprinkle 3½ cups over each pan.
10. Bake the dish an additional 5 minutes, uncovered, until lightly browned.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
11. Cut pan 5 x 5 (25 servings per pan). Serve portions with spatula or #6 scoop for 2/3 cup portion. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. enriched grain.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

## PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for entrées.

## SERVING NOTES

Fresh sliced tomatoes (½ ounce portion) make an excellent garnish.

## NUTRIENTS PER SERVING

Calories	459	Dietary Fiber	1.47 g	Sodium	1191.00 mg	Sat. Fat	15.94 g
Carbohydrates	32.76 g	Protein	20.69 g	Total Fat	26.87 g	Trans Fat	0.00 g

# CHEESY MACARONI (MADE) (ENRICHED)

## ILLUSTRATED STEPS FOR PREPARATION OF CHEESY MACARONI (MADE) (ENRICHED)

1.



Adding milk to flour mixture

2.



Adding cheese to white sauce

3.



Sheetpan on uncooked Cheesy Macaroni

4.



Cooked Cheesy Macaroni

5.



Bread crumbs and shredded American cheese sprinkled over Cheesy Macaroni

6.



1 serving of Cheesy Macaroni