

# MACARONI AND CHEESE (ENRICHED)-BRIGGS

## MEAL COMPONENT CONTRIBUTION:

1 oz. eq. enriched grain

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Water, Municipal, Mississippi	6 gallons
Pasta, Macaroni, Elbow, WGR, #2133	5 pounds + 4 ounces
Sauce, Mix, Cheese, Dry, #2504	12 ounces
Water, Municipal, Mississippi	2 quarts
Cheese, American, Grated/Shredded, #1306	1 pound
Pan Release Spray, Vegetable Oil, #2514	20 second spray

## DIRECTIONS

### 1. TO COOK PASTA:

- Boil the water in a braising pan, steam jacketed kettle, or a 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 and set it aside for use later in the recipe. .

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.

2. Prepare the cheese sauce according to the package directions. For each 100 servings, prepare ½ of the package of cheese sauce.
3. Combine the cooked macaroni and the cheese sauce. Mix the ingredients well to combine them.
4. Spray 12" x 20" x 4" pans with pan release spray. Divide the macaroni and cheese sauce mixture among the pans. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
5. Top each pan with 2 cups of American cheese.
6. Bake the casseroles in a convection oven at 350 degrees F. until cheese melts. Remove the pans from the oven and serve them immediately or cover the pans and place them in warmer until ready for service.  
 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.  
 CCP: Cover and hold for service at 135 degrees F or higher.
7. Place the Macaroni and Cheese on the line for service.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher.
8. Portion the Macaroni and Cheese with a #8 scoop or 4 ounce spoodle for (½ cup) serving. Each portion provides 1 oz. eq. enriched grain.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

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## PRODUCTION NOTES

Do not overcook the pasta as this increases the volume of the macaroni.

## PURCHASING GUIDE

-Use USDA Foods products when available.  
-Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

## MISCELLANEOUS NOTES

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

## NUTRIENTS PER SERVING

Calories	115	Dietary Fiber	0.71 g	Sodium	171.00 mg	Sat. Fat	1.30 g
Carbohydrates	19.00 g	Protein	4.30 g	Total Fat	2.30 g	Trans Fat	0.00 g

## ILLUSTRATED PRESENTATION OF MACARONI AND CHEESE (CHEESE SAUCE)(ENRICHED)-BRIGGS

1.



Macaroni and Cheese (Cheese Sauce) in a steamtable pan before baking

2.



1 serving of Macaroni and Cheese (Cheese Sauce)