Quest Food Management

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Recipe Sizing Report

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001931 - entree-mac& cheese scratch : nslp	Components	Attributes
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz	
Number of Portions: 50	Grains: 1.25 oz	
Size of Portion: 1 1/2 cup	Fruit:	
	Vegetable:	
	Milk:	

Ingredients	Measures	Instructions
014429 WATER,MUNICIPAL	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	 Add salt to boiling water. Slowly add macaroni until water boils again. Cook uncovered until tender-firm, about 10 minutes. DO NOT OVERCOOK. Drain and rinse in cold water. Melt margarine or butter in a stock pot or steam-jacketed kettle. Add to the melted margarine.
001032 CHEESE,PARMESAN,GRATED	12 1/2 ozs 3 lbs + 2 ozs	Heat milk in a stock pot to a simmer. Slowly add maragine and cheeses. Cook until smooth and thickened.
900617 Cheese, cheddar, yellow sharp	3 lbs + 2 ozs	6. Combine well-drained macaroni and sauce. Mix well. Place 10 lb 14 oz (1 gal 2 ¼ qt) into each steamtable pan (12" x 20" x 2 ½"). 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 CCP: Heat to 140° F or higher. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 pieces).
		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)

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Calories	501 kcal	Cholesterol	59 mg	Protein	29.19 g	Calcium	680.40 mg	45.44% Calories from Total Fat
Total Fat	25.30 g	Sodium	830 mg	Vitamin A	180.0 RE	Iron	1.74 mg	14.82% Calories from Saturated Fat
Saturated Fat	8.25 g	Carbohydrates	44.94 g	Vitamin A	904.3 IU	Water ¹	*993.35* g	*0.00%* Calories from Trans Fat
Trans Fat1	*0.00* g	Dietary Fiber	3.92 g	Vitamin C	0.6 mg	Ash ¹	*3.64* g	35.88% Calories from Carbohydrates
				•			1 1	23.30% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

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.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values