## fiesta mac

Serving Suggestion



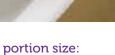
## fiesta mac

| Teogra dicente                               | 50 Servings |   | 100 Servings |               | Directions   |  |  |
|--|-------------|---|--------------|---------------|--|--|--|
| Ingredients                                  | Measure     | Weight  | Measure      | Weight        | Directions   |  |  |
| Rotini, whole grain, USDA                    |             | 3 lbs.  |              | 6 lbs.        | 1. Preheat oven to 350° F.   |  |  |
| OR   |             |   |              |               |  |  |  |
| Elbow macaroni, whole grain, USDA            |             | 2 lbs. 10 oz.   |              | 5 lbs. 4 oz.  | <ol><li>Cook rotini or macaroni in boiling water for about 8 minutesw for<br/>dente pasta.</li></ol>   |  |  |
| Turkey Taco Meat W/D FC, #2856-28, thawed    |             | 6 lbs. 4 oz.  |              | 12 lbs. 8 oz. | 3. Use 2" or 4" full size hotel pans, 2 pans for 50 servings and 4 pans for 100 servings. In each pan, mix 3 lb. 2 oz. taco meat, 1 ql   |  |  |
| Salsa, mild, canned                          | 2 qt.       |   | 1 gal.       |               | of salsa, and 2 c. tomato sauce. Divide cooked macaroni evenly   |  |  |
| Tomato sauce, low sodium, canned             | 1 qt.       |   | 2 qt.        |               | among each pan and stir into sauce mixture.  |  |  |
| Cheese, Cheddar, reduced fat, shredded, USDA |             | 2 lbs.  |              | 4 lbs.        | <ol> <li>Sprinkle 1 lb. cheese over each pan.</li> <li>Cover pans and bake for 40-50 minutes or until Fiesta Mac reaches 165°F. as measured by meat thermometer. Remove cover the</li> </ol> |  |  |
|  |             |   |              |               | last 5-10 minutes to allow cheese to brown.  |  |  |
|  |             | 6. Hold at 140°F. until service. Portion 1 cup per serving. |              |               |  |  |  |

- 1 serving provides 2 oz. meat/meat alternate, 1 serving bread grain and  $\frac{1}{8}$  c. R/O vegetable.

For preparation by a food preparation establishment only, according to the food code or equivalent.

| Nutrients Per Serving |         |             |        |               |      |  |  |  |  |
|-----------------------|---------|-------------|--------|---------------|------|--|--|--|--|
| Calories              | 241 cal | Trans Fat   | 0 g    | Carbohydrates | 27 g |  |  |  |  |
| Fat                   | 6 g     | Cholesterol | 47 mg  | Dietary Fiber | 4 g  |  |  |  |  |
| Saturated Fat         | 3 g     | Sodium      | 484 mg | Protein       | 20 g |  |  |  |  |



1 cup