



## BUFFALO MAC AND CHEESE



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PORTION  
SIZE:  
1 SQUARE

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Whole grain elbow macaroni		3 lb.		6 lb.	<ol style="list-style-type: none"> <li>1. Cook macaroni until al dente, drain.</li> <li>2. Beat eggs and combine with milk, yogurt, garlic, onion powder, mustard and hot sauce.</li> <li>3. Use 5 12"x 20"x 2 1/2" pans for 100 servings and 2 pans and one half- pan for 50 servings. Divide turkey, onion, celery, and cheese evenly among pans. Stir in cooked macaroni.</li> <li>4. Pour and stir milk sauce into each pan.</li> <li>5. Sprinkle paprika on top of each pan.</li> <li>6. Bake at 350° F for 40-50 minutes until the macaroni is set and the color is golden. Let sit for 15 minutes before cutting. Hold at 140° F until service.</li> <li>7. To portion, cut each full pan 4x5 and half pan 2x5.</li> </ol>
Eggs, large	5 ea.		10 ea.		
Milk, 1%	1 qt. 1 c.		2 qt. 2 c.		
Yogurt, non-fat plain	2 1/2 c.		1 qt. 1 c.		
Granulated garlic	1 tbsp.		2 tbsp.		
Onion powder	1 tbsp.		2 tbsp.		
Dry mustard	1 tbsp.		2 tbsp.		
Hot sauce, buffalo style	1 c. 2 oz.		2 c. 4 oz		
JENNIE-O® Chunked White Turkey CN, #644820		4 lb. 11 oz.		9 lb. 6 oz.	
Onion, RTU, diced 1/4	2 1/2 c.	13 oz.	1 qt. 1c.	1 lb. 10 oz.	
Celery, RTU, diced 1/4 "	2 1/2 c.	13 oz.	1 qt. 1c.	1 lb. 10 oz.	
Cheddar cheese, shredded		3 lb. 2 oz.		6 lb. 4 oz.	
Paprika	2 tbsp.		1/4 c.		

**1 serving provides 2 oz. meat/meat alternate and 1 oz. Eq. servings bread/grain.**

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

### Nutrients Per Serving

Calories	276 cal	Trans Fat	0 g	Carbohydrates	24 g
Fat	11 g	Cholesterol	56 mg	Dietary Fiber	3 g
Saturated Fat	6 g	Sodium	605 mg	Protein	21 g



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