

# chili mac



Serving Suggestion



## chili mac

portion size:  
1 cup (8 oz.)

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Macaroni, whole grain, dry		3 lbs. 4 oz.		6 lbs. 8 oz.	<ol style="list-style-type: none"> <li>Heat oven to 350°F. Cook macaroni until al dente. Drain and rinse.</li> <li>Mix crumbles with cooked macaroni in 2" deep pans. Use 2 pans for 50 servings and 4 pans for 100 servings.</li> <li>Stir pinto beans into macaroni turkey mixture.</li> <li>Mix tomatoes with juice, tomato paste and seasoning together in bowl and combine tomato mixture with macaroni.</li> <li>Sprinkle cheese evenly over pan of macaroni.</li> <li>Bake for about 30 minutes or until chili mac reaches 140°F. Hold at 140°F. until service.</li> <li>Portion 8 oz. (2 #8 scoops) for one serving.</li> </ol>
Savory Turkey Crumbles FC, #6401-40, thawed		7 lbs.		14 lbs.	
Pinto beans, canned, drained	3 c.		1 qt. 2 c.		
Tomatoes, diced, canned in juice, low sodium	2 qt.		1 gal.		
Tomato paste, no salt added	1 qt.		2 qt.		
Tex-Mex or taco seasoning, salt-free	¾ c.		1½ c.		
Cheddar cheese, shredded		1 lb. 9 oz.		3 lbs. 2 oz.	

• 1 serving provides 2.5 oz. meat/meat alternate, 1 bread/grain and ¼ c. (other) vegetable.

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

Nutrients Per Serving					
Calories	298 cal	Trans Fat	0 g	Carbohydrates	30 g
Fat	10 g	Cholesterol	60 mg	Dietary Fiber	4 g
Saturated Fat	5 g	Sodium	441 mg	Protein	23 g