



CHORIZO 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"> 1. Cook macaroni until al dente, drain. 2. Beat eggs and combine milk, garlic, and onion powder. 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 chorizo, peppers, beans, corn, and cheese evenly among pans. Stir in cooked macaroni. 4. Pour and stir milk sauce into each pan. 5. Melt butter. Stir bread crumbs into melted butter. Sprinkle crumbs evenly over each pan. 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. 7. To portion, cut each full pan 4x5 and half pan 2x5.
Eggs, large	5 ea.		10 ea.		
Milk, 1% lowfat	1 qt. 2 c.		3 qt.		
Granulated garlic	1 tbsp.		2 tbsp.		
Onion powder	1 tbsp.		2 tbsp.		
JENNIE-O® Turkey Chorizo Sausage Crumbles Fully Cooked, #639740		3 lb. 12 oz.		7 lb. 8 oz.	
Green bell pepper, RTU, diced 1/4"	1 c. 2 oz.		2 c. 4 oz.		
Red bell pepper, RTU, diced 1/4"	1 c. 2 oz.		2 c. 4 oz.		
Black beans, #10, drained	1 c. 2 oz.		2 c. 4 oz.		
Corn, frozen	1 c. 2 oz.		2 c. 4 oz.		
Cheddar cheese, shredded		1 lb. 9 oz.		3 lb. 2 oz.	
Monterey jack cheese, shredded		1 lb. 9 oz.		3 lb. 2 oz.	
Butter	1/4 c.		1/2 c.		
Bread crumbs	3 c. 6 oz.		1 qt. 2 c. 12 oz.		

1 serving provides 2 oz. meat/meat alternate, 1 oz. Eq. servings bread/grain and 1/8 c. (Other) vegetable.

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

Nutrients Per Serving

Calories	335 cal	Trans Fat	0 g	Carbohydrates	33 g
Fat	14 g	Cholesterol	71 mg	Dietary Fiber	3 g
Saturated Fat	8 g	Sodium	488 mg	Protein	21 g



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