

# fiesta mac



Serving Suggestion



## fiesta mac

portion size:  
1 cup

Ingredients	50 Servings		100 Servings		Directions
	Measure	Weight	Measure	Weight	
Rotini, whole grain, USDA		3 lbs.		6 lbs.	<ol style="list-style-type: none"> <li>1. Preheat oven to 350° F.</li> <li>2. Cook rotini or macaroni in boiling water for about 8 minutes w for al dente pasta.</li> <li>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 qt. of salsa, and 2 c. tomato sauce. Divide cooked macaroni evenly among each pan and stir into sauce mixture.</li> <li>4. Sprinkle 1 lb. cheese over each pan.</li> <li>5. Cover pans and bake for 40-50 minutes or until Fiesta Mac reaches 165°F. as measured by meat thermometer. Remove cover the last 5-10 minutes to allow cheese to brown.</li> <li>6. Hold at 140°F. until service. Portion 1 cup per serving.</li> </ol>
OR					
Elbow macaroni, whole grain, USDA		2 lbs. 10 oz.		5 lbs. 4 oz.	
Turkey Taco Meat W/D FC, #2856-28, thawed		6 lbs. 4 oz.		12 lbs. 8 oz.	
Salsa, mild, canned	2 qt.		1 gal.		
Tomato sauce, low sodium, canned	1 qt.		2 qt.		
Cheese, Cheddar, reduced fat, shredded, USDA		2 lbs.		4 lbs.	

• 1 serving provides 2 oz. meat/meat alternate,  
1 serving bread grain and 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