

# Littleton Public Schools

002421 - Chili Mac : LPS 19	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 45.5 Size of Portion: Serving Alternate Recipe Name: Chili Mac	Meat/Alt: 2 oz Grains: 0.5 oz Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
902967 Macaroni and Cheese, Bagged... 087380 Beef Crumbles, Pre-Cooked..... 001922R MEXICAN SEASONING MIX..... 902729 Milk, 1% Meadow Gold.....	15 lbs 1 lb 1/3 cup + 5 tsp 1 lb + 2 ozs	<p><b>CCP:</b> Heat to 155° F or higher for at least 15 Seconds</p> <p><b>Preparation Instructions:</b></p> <ol style="list-style-type: none"> <li>1. Thaw macaroni and cheese in your cooler 2 days in advance.</li> <li>2. Thaw beef crumbles in your cooler 1 day in advance.</li> <li>3. Steam macaroni and cheese for 20 min to loosen cheese sauce and noodles. Empty bag into lined hotel pan.</li> <li>4. Add beef crumbles and Mexican seasoning to the macaroni and cheese and mix well. For each bag of Macaroni and Cheese you will need:                             <ul style="list-style-type: none"> <li>• 5 1/3 oz beef crumbles</li> <li>• 2 TBSP + 1 tsp Mexican seasoning</li> </ul> </li> <li>5. Steam chili mac for 40 min or until the internal temperature reaches 155°.</li> <li>6. Add Milk immediately prior to placing in serving and mix well. For each bag of Macaroni and Cheese you will need:                             <ul style="list-style-type: none"> <li>• 6 oz milk</li> </ul> </li> </ol> <p><b>CCP: **ALL FULLY COOKED FOODS WILL BE HELD/MAINTAINED AT OR ABOVE 135° BEFORE AND DURING SERVICE</b></p> <p><b>CCP:</b> Heat to 155° F or higher for at least 15 Seconds</p>

**NOTICE:** The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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## Recipe Sizing Report

		<p><b>Alternative Prep Instructions:</b></p> <ol style="list-style-type: none"> <li>Follow steps 1 - 4 as outlined above. NOTE: It is not recommended to use more than 2 - 3 bags of mac n' cheese per hotel pan in order to keep cooking time down.</li> <li>Cover and bake in the oven at 350° for 30 min until the internal temperature reaches 155°.</li> <li>Add milk immediately prior to placing on the serving line and mix well.</li> </ol> <p><b>CCP: **ALL FULLY COOKED FOODS WILL BE HELD/MAINTAINED AT OR ABOVE 135° BEFORE AND DURING SERVICE</b></p>
		<p><b>Serving Instructions:</b></p> <p>Serve using # 8 scoop</p> <p><b>Serving Contributions:</b></p> <p>1 #8 scoop = 2 MMA, 0.5 Grains</p>

\*Nutrients are based upon 1 Portion Size (Serving)

Calories	289 kcal	Cholesterol	45 mg	Sugars	*2.7* g	Calcium	*332.46* mg	45.81%	Calories from Total Fat
Total Fat	14.72 g	Sodium	702 mg	Protein	16.22 g	Iron	*0.34* mg	25.21%	Calories from Saturated Fat
Saturated Fat	8.10 g	Carbohydrates	24.18 g	Vitamin A	*827.0* IU	Water <sup>1</sup>	*0.10* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	2.04 g	Vitamin C	*0.2* mg	Ash <sup>1</sup>	*0.10* g	33.44%	Calories from Carbohydrates
								22.44%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.