

# Fiesta Mac (LR1094)

HACCP Process: Process 2: Same day service  
 Allergens: Contains Gluten, Milk, Wheat;  
 Meal Contribution: 2 Non-WGR, 2 Meat/MA  
 Number of Servings: 36.00 Serving Size: 1 serving (1 serving)  
 Moisture gain/loss%: 0.0000 Yield: 19 Pound  
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000  
 Total Recipe Cost: \$2.9212 Cost Per Serving: \$0.0811

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1	FDCz0004	Cheese, Queso Blanco , Cooked	1 Bag	0.0000	Cheese, Queso Blanco LI100111	1 Bag
2	DVPe1001	Pepper, Green Chili, Diced , As Purchased	1 Pound	1.4681	Pepper, Green Chili, Diced LI100024	1 Pound
3	FMCx0005	Chicken, Diced , Cooked	3 Pound	0.0000	Chicken, Diced LI100006	3 Pound
4					Water, Tap LI100253	1 Gallon
5	DGPa1001	Pasta, Penne , Cooked	2 Pound	1.4530	Pasta, Penne LI100132	2 Pound

**Pre-Preparation Instructions**

- - 72 to 48 Hours in Advance-  
Thaw queso blanco in the cooler.
  - 24 Hours in Advance-  
Thaw queso blanco in the cooler.
  - The day of service-  
Preheat the oven to 350 degrees.  
Preheat the steamer to 200 degrees

**Preparation Instructions**

- Queso Blanco
  1. Place one unopened bag of cheese sauce in the steamer for 25 to 30 minutes.
  2. Hold in the warmer until pasta and cheese are ready to be combined.
- Green Chilies Canned
  1. Wipe the top of the can with a disposable cloth.
  2. Add green chilies to a full size, 4 inch hotel pan.
- Chicken
  1. Weigh 3 pounds of diced frozen chicken and place into the full size, 4 inch hotel pan with the green chilies.
  2. Mix chicken and chilies together.
  3. Cover the pan and bake for 30 to 45 minutes.
  4. Hold in the warmer until pasta and cheese sauce are ready to be combined.
- Water
  1. Measure one gallon of water.

**Preparation Instructions**

- Pasta
  1. Measure 2 pounds of pasta and place into a full size, 4 inch hotel pan.
  2. Pour one gallon of water over the pasta.
  3. Cover the pan and place in the steamer for for 10 to 15 minutes or in the oven for 15 to 19 minutes.
  4. Drain the pasta carefully using a colander.
  5. Combine pasta with cooked chicken and chilies, and one bag of cheese sauce.

**Serving Instructions**

- #6 scoop of Fiesta Mac is a serving.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.
Hot Hold	Hot Holding	140.00	Discard the food if it cannot be determined how long the food temperature was below 140 °F

**Nutritional Information**

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
<b>% of Calories</b>	38.73	19.51	31.52	27.66	1.496

**Nutrients per 100 g**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
115.186	4.957	2.497	0	25.619	238.355	9.076	0.371	0.431	(M)	7.964	0.063(M)	93.753 (M)	185.649 (M)	1.053(M)	(M)	(M)	0(M)	0(M)

**Nutrients per serving (239.4 g)**

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
275.756	11.867	5.978	0	61.333	570.622	21.729	0.889	1.031	(M)	19.067	0.151(M)	224.444 (M)	444.444 (M)	2.52(M)	(M)	(M)	0(M)	0(M)

(M) Indicates missing nutrient values.