

Recipe Prep Sheet

American Dairy Association North East

990141 - Cheeseburger Macaroni Casserole

Recipe HACCP Process: #2 Same Day Service

Source:

Number of Portions: 80

Portion Size: 8 oz

Ingredient #	Ingredient Name	Measurements	Instructions
902040	Ground Beef	7 LB	No Instructions Assigned
011282	ONIONS,RAW	1 qt, chopped	
799904	MUSTARD,POWDER/DRY	1 TBSP	
002026	ONION POWDER	1/2 TBSP	
119041	RS Cheddar Cheese Sauce	2 can	
020135	PASTA,WHL GRAIN,51% WHL WHEAT,REMAINING UNENR	20 LB	
			<ol style="list-style-type: none"> 1. Cook and drain ground beef in strainer. 2. Sautee 4 cups diced onion and put aside. 3. Cook 20# dry elbow macaroni and drain. 4. Put 2 - #10 cans Reduced Sodium Cheese Sauce in pan and heat to 165 degrees. 5. Add dry mustard and onion powder to heated cheese sauce. 6. Combine drained cooked ground beef and sauteed onions, to drained elbow macaroni and mix in heated cheese sauce. 7. Separate into full size steam table pans, cover with foil and heat completed product to 165 degrees. 8. Hold product in oven or in steamtable at 145 degrees. 9. Use 8oz serving utensil (spoodle) to serve finished product.

**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*

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® 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.

Recipe Prep Sheet

American Dairy Association North East

*Nutrients are based upon 1 Portion Size (8 oz)

Calories ¹	592.362 kcal	Total Fat	14.601 g	Total Dietary Fiber	11.617 g	Vitamin C	*0.607* mg	22.183% Calories from Total Fat
Saturated Fat ¹	7.040 g	Trans Fat ²	*0.002* g	Protein	29.341 g	Iron	4.947 mg	10.697% Calories from Sat Fat
Sodium ¹	634.843 mg	Cholesterol	*51.038* mg	Vitamin A	*0.247* IU	Water	98.491 g	*0.003%* Calories from Trans Fat
Sugars	*3.291* g	Carbohydrate	87.822 g	Calcium	290.577 mg	Ash	6.169 g	59.303% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			19.813% Calories from Protein
Type of Fat	-							

Components					
Meat/Meat ALT	2.5 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	cup
				Milk	cup

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

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® 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.