

**BAKED HAM, MACARONI AND TOMATOES (CANNED CHUNKS)**

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
327 cal	25 g	25 g	14 g	58 mg	1525 mg	133 mg

**Ingredient**

MACARONI NOODLES,ELBOW,DRY  
 SALT  
 WATER,BOILING  
 ONIONS,FRESH,CHOPPED  
 PEPPERS,GREEN,FRESH,CHOPPED  
 MUSHROOMS,CANNED,DRAINED  
 OIL,SALAD  
 GARLIC POWDER  
 TOMATOES,CANNED,CRUSHED,INCL LIQUIDS  
 SUGAR,GRANULATED  
 OREGANO,CRUSHED  
 HAM,CANNED,COOKED,DICED  
 CHEESE,AMERICAN,SHREDDED

**Weight**

4-1/2 lbs  
 1 oz  
 25-1/8 lbs  
 4-1/4 lbs  
 2 lbs  
 2 lbs  
 7-2/3 oz  
 1/4 oz  
 19-7/8 lbs  
 2-1/4 oz  
 1/4 oz  
 20 lbs  
 3 lbs

**Measure**

1 gal 7/8 qts  
 1 tbsp  
 3 gal  
 3 qts  
 1 qts 2 cup  
 1 qts 2 cup  
 1 cup  
 3/8 tsp  
 2 gal 1 qts  
 1/4 cup 1-1/3 tbsp  
 1 tbsp  
 3 qts

**Issue**

4-2/3 lbs  
 2-3/8 lbs

**Method**

- 1 Add macaroni slowly to boiling salted water; stir occasionally, until water returns to a boil. Boil 10 to 15 minutes. Drain. Use in Step 5.
- 2 Saute onions, peppers, mushrooms and garlic in salad oil or shortening until tender.
- 3 Combine vegetables, tomatoes, sugar, and oregano. Bring to a boil; reduce heat; simmer 10 minutes.
- 4 Combine drained, canned ham chunks, vegetables and macaroni.
- 5 Place about 1-1/2 gallons in each steam table pan.
- 6 Bake 25 minutes at 350 F. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 Sprinkle 3 cups cheese evenly over mixture in each pan. Bake 10 minutes or until cheese is lightly browned. CCP: Hold for service at 140 F. or higher.