

SCALLOPED HAM AND NOODLES

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
238 cal	18 g	22 g	8 g	61 mg	1208 mg	71 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
NOODLES,EGG	3 lbs	2 gal 1 qts	
WATER,BOILING	33-1/2 lbs	4 gal	
HAM,CANNED,CHUNKS	20 lbs		
MILK,NONFAT,DRY	14-3/8 oz	1 qts 2 cup	
WATER,WARM	15-2/3 lbs	1 gal 3-1/2 qts	
WATER,COLD	3-1/8 lbs	1 qts 2 cup	
FLOUR,WHEAT,GENERAL PURPOSE	1-1/8 lbs	1 qts	
ONIONS,FRESH,CHOPPED	1-5/8 lbs	1 qts 5/8 cup	1-3/4 lbs
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
BUTTER,MELTED	3 oz	1/4 cup 2-1/3 tbsp	
BREADCRUMBS,DRY,GROUND,FINE	7-5/8 oz	2 cup	
PAPRIKA,GROUND	1/8 oz	1/4 tsp	

Method

- 1 Cook noodles in boiling salted water 8 to 10 minutes until tender. Drain.
- 2 Drain ham chunks, cut into bite-sized pieces. Reserve 2 qt ham juices.
- 3 Reconstitute milk in warm water; add reserved ham juices and mustard powder. Heat. DO NOT BOIL.
- 4 Blend flour and cold water stirring to make a slurry. Add slurry to hot milk and ham juices stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently.
- 5 Stir onions, peppers, ham and noodles into thickened sauce. Cover; reduce heat; simmer 5 minutes.
- 6 Pour 1-2/3 gallons of ham and noodle mixture evenly into each ungreased pan.
- 7 Combine bread crumbs, paprika and butter or margarine. Sprinkle crumb mixture evenly over ham and noodles in each pan.
- 8 Sprinkle crumb mixture over each pan.
- 9 Using a convection oven, bake 20 minutes or until lightly browned at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.

Notes

- 1 In Step 1, 6 pounds of macaroni may be used.