

BAKED LUNCHEON MEAT, MACARONI, AND CHEESE

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
350 cal	26 g	13 g	22 g	38 mg	955 mg	131 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
 LUNCHEON MEAT,CANNED
 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
 10 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

4-3/4 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.
- 2 Saute onions, peppers, mushrooms and garlic in salad oil or shortening until tender.
- 3 Combine sauteed vegetables, tomatoes, sugar, and oregano. Bring to a boil; reduce heat; simmer 10 minutes.
- 4 Combine luncheon meat, 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.