

## MEXICAN TURKEY PASTA

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
360 cal	55 g	29 g	4 g	42 mg	1038 mg	180 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEANS,BLACK,CANNED,DRAINED	11-1/4 lbs	1 gal 1 qts	
COOKING SPRAY, NONSTICK	1-1/2 oz	3 tbsp	
CELERY,FRESH,BUNCH	5-1/2 lbs	1 gal 1-1/4 qts	7-1/2 lbs
ONIONS,FRESH,CHOPPED	4-1/2 lbs	3 qts 3/4 cup	5 lbs
PEPPERS, GREEN,FRESH,CHOPPED	1-3/4 lbs	1 qts 1-3/8 cup	2-1/8 lbs
SEASONING, SANTE FE	10-1/4 oz	3 cup	
TOMATOES,CANNED,INCL LIQUIDS	27-5/8 lbs	3 gal	
CHICKEN BROTH		1 gal 3 qts	
TURKEY,BREAST,COOKED,DICED	10 lbs		
CORN,FROZEN,WHOLE KERNEL	8-2/3 lbs	1 gal 2 qts	
TOMATO PASTE,CANNED	4 lbs	1 qts 3 cup	
SUGAR, GRANULATED	1-1/3 lbs	3 cup	
PEPPERS,JALAPENOS,CANNED,DRAINED,CHOPPED	1-5/8 oz	1/4 cup 1-2/3 tbsp	
WATER	27-1/8 lbs	3 gal 1 qts	
SALT	5/8 oz	1 tbsp	
OIL,SALAD	1/8 oz	1/8 tsp	
MACARONI NOODLES,ELBOW, DRY	4-1/8 lbs	1 gal 1/2 qts	
CHEESE,MONTEREY JACK,REDUCED FAT,SHREDDED	4 lbs	1 gal	

**Method**

- 1 Rinse black beans in cold water; drain well. Set aside for use in Step 3.
- 2 Stir-cook celery, onions and peppers in a lightly sprayed steam jacketed kettle or stockpot 8 to 10 minutes or until tender, stirring constantly. Add the Sante Fe Style seasoning. Stir-cook for 1 minute to release the volatile oils.
- 3 Add the tomatoes, chicken broth, turkey, beans, corn, tomato paste, sugar and jalapeno peppers to cooked vegetable mixture. Stir to blend well. Bring to a boil; reduce heat; simmer, covered, 15 minutes, stirring occasionally.
- 4 Add salt and salad oil to water; heat to a rolling boil.
- 5 Add macaroni slowly while stirring constantly until water boils again. Cook 10 to 12 minutes or until tender, stir occasionally. DO NOT OVERCOOK.
- 6 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 7 Add macaroni to sauce and turkey/vegetable mixture. Heat to a simmer while stirring for 1 minute to coat the macaroni with the turkey/vegetable sauce.
- 8 Pour 2-1/3 gal turkey/vegetable/macaroni mixture into 4-12 x 20 x 4 inch ungreased steam table pans; cover.
- 9 Using a convection oven, bake 20 to 25 minutes on high fan, closed vent. CCP: Internal temperature must register 165 F. or higher for 15 seconds. Remove from oven; uncover.
- 10 Evenly distribute 1 qt shredded Monterey jack cheese over turkey/vegetable/macaroni mixture in each pan. Bake an additional 3 minutes to melt cheese. CCP: Hold for service at 140 F. or higher.