

Cheesy Noodles with Beef (Separate)

Meat/Grain

Main Dish

Recipe # New School Cuisine p 140 modified

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Onions, raw, diced ¼"		2 medium			<p>1. Trim and peel onions. Cut into ¼-inch dice</p> <p>2. Cook the onions, oil and salt over low heat, stirring occasionally, until the onions are very soft, 35 to 40 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute more.</p> <p>3. Add beef to the onion mixture and sprinkle with the celery seed powder. Cook over medium-high heat, crumbling with a spoon or spatula, about 30 minutes. Drain and hold until step 7.</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach 155° F for 17 seconds.</i></p> <p><i>Thoroughly wash, rinse, and sanitize surfaces and equipment immediately after handling potentially hazardous foods, and before proceeding to the next recipe step</i></p> <p>4. Meanwhile, bring water and salt to a boil in a large stockpot. Add macaroni and stir well. Cook until the macaroni is slightly undercooked, about 6 minutes. Drain the macaroni and rinse with cool water. Set aside.</p> <p>5. Preheat convection oven to 375°F or conventional oven to 400°F. For 50 servings, coat two 4-inch full hotel pans with cooking spray. Heat the milk and half of the broth in a saucepan over medium-high heat until boiling. Stir in the dill, parsley, thyme, mustard powder and pepper.</p> <p>Continued</p>
Vegetable oil		¼ cup			
Salt		½ tsp			
Garlic, fresh, minced (adjust as needed)		¼ cup			
Ground beef, raw, no more than 10% fat	7 lb				
Celery seed powder		1 tsp			
Water		1 gal 1 qt			
Salt for boiling water		1 tsp			
Whole-wheat elbow macaroni, dry	5 lb				
Chicken broth, low sodium		2 qt divided			
Milk, low-fat		1 qt			
Dill leaves, dried		3 Tbsp			
Parsley leaves, dried		3 Tbsp			
Ground thyme, dried		2 Tbsp			
Ground mustard seed		1 ½ Tbsp			

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Ground black pepper		1 Tbsp			
Cornstarch		6 Tbsp			
Cheddar cheese, reduced-fat, shredded	1 lb	1 qt 1 cup			<p>6. Whisk cornstarch and the remaining broth in a medium bowl. Slowly whisk into the boiling milk mixture. Whisking constantly, return to a boil and cook until slightly thickened, 2 to 3 minutes. Remove from the heat and stir in cheese</p> <p>7. Combine the drained macaroni and 2/3 of the sauce in one prepared hotel pan. Combine the remaining 1/3 of sauce with the meat in the second hotel pan. Stir both pans well to combine and cover tightly with foil. Bake 40 to 50 minutes.</p> <p><i>Internal temperature taken at the center of the thickest part of the food must reach 165° F for 15 seconds.</i></p> <p><i>Hot foods must be held under temperature control at 135° F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135° F</i></p>

Notes:

Recipe modified by decreasing salt and using 90% lean ground beef.

Nutrient information calculated using Food Processor.

Serving: approximately 1 cup + 1 Tbsp; provides 2 oz equiv meat/meat alternate and 2 oz equiv WGR grain

1-2 years: ½ c + 1/2 Tbsp

3-5 years: ¾ c + 1/2 Tbsp

6-18 years: 1 c + 1 Tbsp



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Nutrients Per Serving					
Calories	335.09	Saturated Fat	4.12 g	Iron	3.54 mg
Protein	23.10 g	Cholesterol	49.15 mg	Calcium	126.00 mg
Carbohydrate	36.78 g	Vitamin A	28.03 RAE mcg	Sodium	169.49 mg
Total Fat	11.27 g	Vitamin C	0.63 mg	Dietary Fiber	4.44 g