Chicken Fajita Mac & Cheese

with Grilled Sensations MWWM Grilled Chicken Breast Patty

www.richchicks.com

RC Product Code: 56404

Serving Size:	1 cup
Yield:	100 servings
Contribution:	2 oz meat/ma, 2 grains

Nutritional Information for 1 Salad and 1oz Dressing

Portion	1 cup	**Cholesterol (mg)**	60
Calories	348	**Sodium (mg)**	577
Total Fat (g)	13	**Total Carbohydrates (g)**	31
Saturated Fat (g)	7	**Sugar (g)**	2
Trans Fat (g)	0	**Protein (g)**	21

Ingredients	Amount	Instructions
Rich Chicks Artisan Chicken Breast Patty 56404	10 lbs	**Recommended Heating Instructions:** (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. **For Best Results:** Do NOT use parchment paper. Appliances may vary. Targeted temperature is **165°F** **Convection Oven – 100% Fan Speed:** Bake at 250°F for 12-15 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 250°F for 10-12 minutes **Conventional Oven:** Bake at 250°F for 12-15 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours
USDA Whole Grain-Rich Macaroni 110501	6 lbs 4 oz	Prepare the macaroni by boiling water in a large pot or steam jacketed kettle. Add macaroni to boiling water and return to a boil as quickly as possible. Cook the macaroni for 4 minutes, drain and rinse immediately.
Land O Lakes Ultimate Jalapeno Cheese Sauce	3 - 6lb 8 oz bags	
Red Peppers	2.25 lbs	Coarse chop and mix the peppers and onions. Spread in a single layer on a sheet pan. Bake in 350° F oven for 10 - 15 minutes until fork tender.
Green Peppers	2.25 lbs	
Onions	2.25 lbs	Spray 4 full sized stemtable pans with vegetable spray. Place the cheese sauce into a large mixing bowl. Add milk, hot sauce and all spices. Mix well.
Hot Sauce - Tabasco	3 Tbsp	
Skim Milk	2 qrts	
Chili Powder	4 Tbsp	Place 2 lbs 8 oz of chopped chicken into each steamtable pan. Add 1 lb 10 oz of vegetable mix to each pan. Mix evenly with chicken.
Garlic Powder	4 tsp	
Onion Powder	2 tsp	Add 2 3/4 cup of cheese sauce mixture to each pan. Fold in 3 quarts plus 1/2 cup of cooked macaroni. Fold all ingredients until evenly mixed.
Paprika	2 tsp	
Cumin, Ground	2 tsp	
Dried Oregano	2 tsp	Bake at 350° F for 30 minutes or until casserole reaches an internal temperature of 160° - 165°F.
Granulated Sugar	2 tsp	
Cayenne Pepper	1/2 tsp	Serve with 8 oz scoop or spoodle.

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It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.