

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Buffalo Chicken Mac & Cheese

Servings: 100 | **Serving Size:** 1 Piece (2" x 3 3/4" square)
Meal Contribution: 2 M/MA, 1 GRN, 1/4c VEG (Red/Orange), 1/4c VEG (Other)

Featured Components

- Zee Zees Buffalo Ranch Fava Bean Crisps Cafeteria Case (#624812)
- Halal Diced Chicken, Fully Cooked (#624446)

Ingredients

6 lb 4 oz	Elbow Macaroni Pasta, Whole Wheat, Dry
6 gallons	Water
3 cups	Buffalo Sauce
3 1/2 qt	Cheese Sauce, Prepared
5 1/2 lb	Carrots, Shredded
8 lb	Celery, Diced
1 lb	Cheddar Cheese, Shredded
4 lb 11 oz	Zee Zees Buffalo Ranch Fava Bean Crisps Cafeteria Case (#624812)
4 lb	Halal Diced Chicken, Fully Cooked (#624446)

Cooking Instructions

- 1) Pre-heat oven to 350°F.
- 2) Wash all produce and prepare according to ingredients. Reserve 1/4 cup of carrots and 1/4 cup celery for garnish.
- 3) In a large stockpot or steam kettle, add water and bring to a boil. Cook pasta for 8-10 minutes or according to package directions.
- 4) Cover the pasta to keep warm and set aside.
- 5) In large mixing bowl, combine 1 1/2 cups of buffalo sauce, prepared cheese sauce, fully cooked chicken, carrots, and celery.
- 6) Uncover pasta, add to large mixing bowl, and combine.
- 7) In a separate large mixing bowl, mix the shredded cheese and Zee Zees Buffalo Ranch Fava Bean Crisps. *See reverse for additional steps.*

Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used. Please refer to your state agency guidance which may have additional requirements.

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Cooking Instructions (Continued)

- 8) In 4 steam table pans (12" x 20" x 4") that have been sprayed with non-stick cooking spray, place macaroni mixture in pans.
- 9) Add an even layer of the Zee Zees Buffalo Ranch Fava Bean Crisps mixture on top of each pan.
- 10) Bake uncovered at 350°F for 20 minutes until cheese is melted and internal temperature reaches 165 °F or higher for at least 15 seconds.
- 11) Evenly divide 1 1/2 cups buffalo sauce over the pans, then garnish with reserved carrots and celery.
- 12) For service, cut each pan into 5x5 portions and serve. Enjoy!

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