

# Fiesta Chili Mac

Meat/Meat Alternate – Grain/Bread

Main Dish

Region 12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Ground Beef 80/20	8 ½ lb		17 lb		1. Brown and drain ground beef. Add garlic powder.
Garlic Powder		1 Tbsp		2 Tbsp	
Salsa		1 Gal		2 Gal	2. Add remaining ingredients and mix well. Bring to a boil. Reduce heat to low. Cover and simmer for 15-20 minutes stirring occasionally.
Taco Sauce		2 Qt		1 Gal	
Pinto Beans		1 #10 Can		2 #10 Cans	
Macaroni Elbow	3 lb			6 lb	
Water		3 Qt		1 ½ Gal	
Cheese Shredded	14 oz		1 lb + 12 oz		3. Add shred cheese evenly over each pan.
					SERVING IS 1 CUP
					CCP: Heat to 165° or higher for at least 15 seconds
					CCP: Hold at 140° or higher



# Fiesta Chili Mac

Meat/Meat Alternate – Grain/Bread

Main Dish

Region 12

## Notes:

1 cup serving provides 2 oz m/ma and 1 g/b

## Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings

## Serving:

## Yield:

## Volume:

50 Servings:

50 Servings:

100 Servings:

100 Servings:

## Nutrients Per Serving

<b>Calories</b>	375	<b>Saturated Fat</b>	4.79 g	<b>Iron</b>	3.67 mg
<b>Protein</b>	24.38 g	<b>Cholesterol</b>	62 mg	<b>Calcium</b>	116.58 mg
<b>Carbohydrate</b>	39.44 g	<b>Vitamin A</b>	326.8 IU	<b>Sodium</b>	1311 mg
<b>Total Fat</b>	12.06 g	<b>Vitamin C</b>	8.76 mg	<b>Dietary Fiber</b>	5.24 g

This service is provided through the Texas Department of Agriculture's school nutrition education and outreach program funded by the U.S. Department of Agriculture, Food & Nutrition Service.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call (800) 795-3272 or (202) 720-6382 (TTY). USDA is an equal opportunity provider and employer.