

Sriracha Mac and Cheese - CACFP

General Information

Recipe #	Category	Source
1974157	Lunch Entree 	Local

Ingredients

Name	Quantity	+Quantity 2
Pasta, Macaroni, Whole Grain-Rich Blend, Dry, 20#, USDA, 110501	3 lbs.	
Reduced Fat Cheese Sauce, Reduced Sodium	6 lbs., 4 oz.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	1 ½ c.	
Spices, pepper, black	½ tsp. ground	
Spices, cumin seed	½ tsp. ground	
Sauce, Sriracha, 12/17oz, 12.75#, Huy Fong, MISC089	¾ c.	
Cheese, mozzarella, nonfat	1 c. shredded	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Cook pasta in boiling water for 7-10 minutes. Pasta should be tender but not mushy. Drain in colander.
2. In a large pot, place cheese sauce and milk. Warm until cheese is fully melted and milk is fully incorporated.
3. Add cooked pasta, seasonings, and sriracha and heat until internal temperature reaches 165 degrees F. Portion into hotel pans, top with shredded cheese and hold hot for service.

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Place in oven and bake [insert heating instructions from ingredient file].

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.



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Serving Size	Yield
1 Cup	25.00

Nutrition Facts

Serving Size 1 Cup (193 gm)		
Amount Per Serving		
Calories		402.743
		% Daily Value*
Total Fat	15.707 gm	24.164%
Saturated Fat	7.287 gm	36.436%
Trans Fat	0.000* gm	
Cholesterol	51.609 mg	17.203%
Sodium	529.768 mg	22.074%
Total Carbohydrate	47.493 gm	15.831%
Dietary Fiber	5.107 gm	20.426%
Total Sugars	6.200 gm	
Includes 0.000 * gm of Added Sugars		
Protein	23.425 gm	46.85%
Vitamin A	5.789* mcg RAE	0.643%
Vitamin C	0.004* mg	0.007%
Vitamin D	0.180 mcg	0.9%
Calcium	482.353 mg	48.235%
Iron	2.026 mg	11.256%
Potassium	581.882 mg	12.38%
Saturated Fat % of Calories		16.284 %
Added Sugar % of Calories		0.000 %
* Indicates missing Nutrient Information.		
^ Indicates user added nutrient.		
The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.		
Meal Components		
Component	Measurement	
Meat/Meat Alternates	2 oz	

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
09-15-2025	09-15-2025

Whole Grain-Rich2 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Hiland Dairy Foods 🇺🇸

Huy Fong Foods 🇺🇸

USDA Foods in Schools 🇺🇸

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