

# Sriracha Mac and Cheese - NSLP

## General Information

Recipe #	Category	Source
1974158	Lunch Entree	Local

## Ingredients

Name	Quantity	+Quantity 2
Pasta, Macaroni, Whole Grain-Rich Blend, Dry, 20#, USDA, 110501	12 lbs.	
Reduced Fat Cheese Sauce, Reduced Sodium	25 lbs.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	1 qt., 1 pt.	
Spices, pepper, black	2 tsp. ground	
Spices, cumin seed	2 tsp. ground	
Sauce, Sriracha, 12/17oz, 12.75#, Huy Fong, MISC089	1 pt., 1 c.	
Cheese, mozzarella, nonfat	1 qt. shredded	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

- Cook pasta in boiling water for 7-10 minutes. Pasta should be tender but not mushy. Drain in colander.
- In a large pot or tilt skillet, place cheese sauce and milk. Warm until cheese is fully melted and milk is fully incorporated.
- 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 1 Cup Yield 100.00

## 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.

Whole Grain-Rich

2 oz

**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.

## **Added Sugar Limitations**

Not applicable.

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

## **Vendors**

Hiland Dairy Foods 

Huy Fong Foods 

USDA Foods in Schools 

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

## **Dates**

### **Last Updated**

09-15-2025

### **Created**

09-15-2025

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