



Macaroni and Cheese & Peas



SHALITFOODS
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Recipe Items:	1 Portion	5 Portions
PE Pasta (PE#21757)	#10 scoop (95 gm)	475 gm (16.8 oz)
Cheese Sauce	#10 scoop (95 mL)	475 mL (16.1 fl oz)
PE Green Peas (PE#21738)	#8 scoop (118 gm)	590 gm (20.8 oz)
Parmesan Cheese, Fine Ground	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
Parmesan Cheese, Fine Ground	10 mL (2 tsp)	50 mL (1.7 fl oz)

1 cm chub slice = approx. 40gm, 1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.



2. Place a #10 scoop (95 gm) of PE Pasta into a service bowl.



3. Combine a #10 scoop (95 mL) of smooth cheese sauce with 10 mL (2 teaspoons) of fine ground parmesan cheese. Whisk together. Pour over the PE Pasta in the service bowl.



4. Garnish the top of the dish with 15 mL (1 Tablespoon) of fine ground parmesan cheese.



5. Add a #8 scoop (95 gm) of PE Green Pea mousse in a side dish and serve.

Serve hot

Hot Service - keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.



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