



Macaroni & Cheese





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Recipe Items:	1 Portion	5 Portions
PE Pasta (PE#21757)	#10 Scoop (95 gm)	475 gm (16 oz)
Cheese Sauce (Ready-to-Serve)	#10 Scoop (95 gm)	500 ml
Parmesan Cheese, fine ground	1 Tbsp (15 ml)	75 ml (2.5 fl oz)
Parmesan Cheese, fine ground	2 Tsp (10 ml)	50 ml (1.75 fl oz)

Nutritional analysis presented contains only these ingredients

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. For best results, heat the pasta mousse and stir to even consistency. Let cool to below 4° C or 40° F. Place #10 Scoop (95 gm) of PE Pasta into a serving bowl.



3. Pour a #10 Scoop (95 gm) smooth Cheese Sauce over the pasta.



Garnish with 2 teaspoons (10 ml) of fine ground Parmesan Cheese.

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

Nutrition Facts Valeur nutritive

Per 1 serv (209g) / par 1 serv (209g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	190
Fat / Lipides 8g	13%
Saturated / satures 3.5g	
+ Trans / trans 0g	18%
Cholesterol / Cholesterol 20mg	
Sodium / Sodium 440mg	18%
Carbohydrate / Glucides 20g	7%
Fibre / Fibres less than 1g	3%
Sugars / Sucres 5g	
Protein / Proteines 9g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	0%
Calcium / Calcium	25%
Iron / Fer	4%

Optional - increase protein by 1.5 gm by adding 1 Tablespoon (15 ml) of Skim Milk Powder per 100 ml of Cheese Sauce.



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