

FIESTA CHILI MAC (VEGAN)

Yield 100 Portions

Temp 350°F (177°C)

Each Portion 1 ¼ cups

Time 30 min.

Calories	Carbohydrates	Protein	Sugars*	Fat	Saturated Fat	Sodium	Cholesterol	Calcium	Fiber
							0 mg		

Ingredients

Weight

Measure

Approx. Issue

PLANT BASED (VEGAN) CHORIZO

15 lbs.

CHILI POWDER, DARK GROUND

_____oz

1 1/2 cups

WATER FOR E-004-53

40 ¼ lb

4 gallons

ELBOW MACAROINI, WHOLE WHEAT

5 lbs

3 gallons

TOMATOES, CANNED, DICED AND DRAINED

13 lb

1 gallon qts

TOMATO PASTE, CANNED

4 lb

1 qt -3 cups

ONIONS, FRESH, DICED

3-1/2 lbs

WATER

16 ¾ lbs

2 gal

Methods

1. In accordance with Armed Forces food safety protocol, reference the Produce Guideline Card for specific wash, sanitize, rinse and handling instructions for each fruit/vegetable in the recipe; this is critically important to ensure the safety of this food.
2. Prepare macaroni. See Recipe No. E 004 53.
3. In a steam-jacketed kettle or stock pot, heat Plant Based meat.
4. Combine diced tomatoes, tomato paste, chopped onions, chili powder and water and add to crumbles; bring to a simmer; cover; cook 30 minutes. DO NOT BOIL. Stir occasionally. Add cooked macaroni, combine thoroughly. CCP Internal temperature must reach 155 F. or higher for 15 seconds. Hold for service at 140 F. or higher.
5. CP: Hold for hot service at 135°F (57°C) or higher.
6. CCP: Reheat leftovers to 165°F or higher.

Serving

1. Portion 1 ¼ cup of chili macaroni on a plate and serve.

Notes

1. Alternatives: If whole grain macaroni is not available can substitute with equal amounts of enriched pasta.
2. Alternatives: If fresh onions are not available, see General Information A01100 for instructions on substituting with dried onions.
3. This recipe was prepared with Morningstar Chorizo (vegan) and thus measurements and nutrition data are derived from use of this product. Similar products can be used interchangeably in this recipe.
4. If facility prepares this recipe as written, facility may choose to list item on Go For Green card as “Fiesta Chili Mac (vegan)”. Note that vegan items contain no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey.