

CREOLE MACARONI (VEGAN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Fiber
cal	g	g	g	0 mg	mg	

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER	12-1/2 lbs	1 gal 2 qts	
TOMATO PASTE,CANNED	7-3/4 lbs	3 qts 1-1/2 cup	
TOMATOES,CANNED,DICED,DRAINED	6-5/8 lbs	3 qts	
PEPPERS,GREEN,FRESH,CHOPPED	1-1/2 lbs	1 qts 1/2 cup	1-3/4 lbs
ONIONS,FRESH,CHOPPED	1-1/4 lbs	3-1/2 cup	1-3/8 lbs
SUGAR,GRANULATED	5-1/4 oz	3/4 cup	
SALT	3-3/8 oz	1/4 cup 1-2/3 tbsp	
PEPPER,BLACK,GROUND	3/8 oz	1 tbsp	
GARLIC POWDER	1/3 oz	1 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	3/8 oz	2-2/3 tbsp	
PEPPER,RED,GROUND	1/4 oz	1 tbsp	
THYME,GROUND	1/8 oz	1 tbsp	
ELBOW MACARONI (WHEAT)	6 lbs	1 gal 2-1/2 qts	
SALT	1 oz	1 tbsp	
WATER,BOILING	33-1/2 lbs	4 gal	
HAMBURGER CRUMBLES VEGAN	11 lbs		

Method

- 1 Combine water, tomato paste, tomatoes, peppers, onions, sugar, salt, black pepper, garlic powder, basil, red pepper, and thyme in steam-jacketed kettle or stock pot. Mix well; bring to a boil; reduce heat; cover; simmer 10 to 15 minutes or until thickened.
- 2 Add macaroni to salted water; bring to a boil stirring constantly. Cook 10 minutes, stirring occasionally; drain well. Do not overcook.
- 3 Cook hamburger crumbles (vegan) according to manufacturer’s instructions.
- 4 Combine crumbles, tomato sauce mixture, and macaroni. Mix well.
- 5 Simmer 5 minutes to blend flavors, stirring as necessary. CCP Internal temperature must reach 155 F. or higher for 15 seconds.
- 6 Hold for service at 140 F. or higher.
- 7 Pour about 8-1/4 quarts macaroni mixture in each pan to serve

Notes

1. If facility prepares this recipe as written, facility may choose to list item on Go For Green card as “Creole Macaroni (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. If facility prepares this recipe as written using vegetarian crumbles, facility may choose to list item on Go For Green card as “Creole Macaroni (vegetarian)”.
2. Alternatives: If whole wheat elbow noodles are not available can substitute with equal amounts of white elbow noodles.
3. If garlic powder is not available substitute ½ cup of garlic powder with ½ cup minced fresh garlic.
4. *Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.