

Go For Green® Color and Sodium Level: Green; Low

CHILI MACARONI (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
434 cal	65.14 g	23.59 g	6.1 g	13.2 g	5.49 g	382mg	0 mg	168 mg	11.473g

Ingredients

Weight

Measure

Approx. Issue

PLANT BASED (VEGAN) HAMBURGER	15 lbs.		
OIL, VEGETABLE	4 oz.	½ cup	
CHILI POWDER, DARK GROUND	8 ½ oz	2 cups	
CUMIN, GROUND	1 2/3 oz	½ cup	
PAPRIKA, GROUND	7/8 oz	3 tbsp	
PEPPER RED, GROUND	3/8 oz	2 tbsp	
WATER FOR E-004-53	40 ¼ lb	4 gallons	
ELBOW MACAROINI, WHOLE WHEAT	5 lbs	3 gallons	
TOMATOES, CANNED, DICED AND DRAINED	12 ¾ lb	1 gallon 1-7/8 qts	
TOMATO PASTE, CANNED	4 lb	1 qt -3 cups	
ONIONS, FRESH, DICED	3-1/8 lbs	2 qts-1cup	
WATER	16 ¾ lbs	2 ga;	

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. In a steam-jacketed kettle or stock pot, heat oil and sauté Plant Based meat for 8-10 minutes or completely browned. CCP heat product to 160F.
3. Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked Plant Based meat crumbles.
4. Prepare macaroni. See Recipe No. E 004 53.
5. Combine diced tomatoes, tomato paste, chopped onions 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.
6. CP: Hold for hot service at 135°F (57°C) or higher.
7. 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. Alternative cooking procedure: Plant Based meat can be broken up into smaller pieces and placed into an oiled 4” hotel pan, covered with foil and baked in a 400F convection oven for 25-30 minutes or until product reaches 160F. Cool slightly and crumble till desired texture. Add chili ingredients. Cover and return to 350F oven for 1-1 ½ hours. Add cooked pasta and serve.
3. Alternatives: If fresh onions are not available, see General Information A01100 for instructions on substituting with dried onions.
4. This recipe was prepared with Impossible Burger (vegan) Plant Based hamburger and thus measurements and nutrition data are derived from use of this product. Similar products can be used interchangeably in this recipe.



5. If facility prepares this recipe as written, facility may choose to list item on Go For Green card as “Chili 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.

