

Buffalo Mac & Cheese with Cheddar Buds®

Group: Entrees

Number of Portions: 50

Size of Portions: 1 Cup



INGREDIENTS

MEASURE

Elbow Macaroni Noodles	25 Cups
Chicken Meat, Cooked & Diced	100 oz.
Cheddar Buds, Dry	4 1/8 Cups
Hot Tap Water	12 1/2 Cups
Butter Buds®, Dry	1/4 Cup
Hot Tap Water	6 oz.
Frank's® Red Hot Sauce®	6 oz.
Buttermist® Food & Pan Spray	

PREPARATIONS

Cook and drain pasta. Combine pasta and chicken in a full 4" deep pan sprayed with Buttermist.

Combine 12 1/2 Cups hot tap water with Cheddar Buds. Whisk to reconstitute. Hold for next step.

Combine 6 oz. hot tap water with Butter Buds. Whisk to reconstitute. Add Frank's Red Hot Sauce and whisk to blend. Add buffalo sauce to Cheddar Buds sauce. Stir to blend.

Add cheddar buffalo sauce to the pasta/chicken and stir together. Heat to temperature and hold for serving.

*If pasta dish thickens while holding, add hot tap water to desired consistency.

Nutritional Information

Nutrients are based upon 1 Portion Size: 1 Cup

Calories	210 kcal	Cholesterol	56.35 mg	Protein	*20.93* g	Calcium	*11.88* mg	15.27% Calories from Total Fat
Total Fat	3.57 g	Sodium	469.89 mg	Vitamin A	*0.40* RE	Iron	*1.46* mg	3.22% Calories from Saturated Fat
Saturated Fat	0.75 g	Carbohydrate	26.04 g	Vitamin A	*2.00* IU	Water¹	*62.59* g	0.00%* Calories from Trans Fat
Trans Fat¹	*0.00* g	Dietary Fiber	2.00 g	Vitamin C	*0.00* mg	Ash¹	*0.06* g	49.55% Calories from Carbohydrates
								39.83% Calories from Protein

Allergens

Contains milk

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

