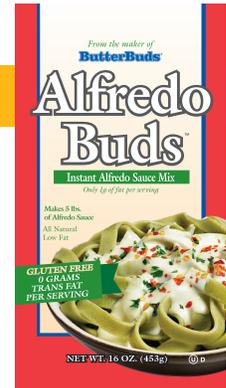


# Tuna & Noodles with Alfredo Buds® & Cheddar Buds®

**Group: Entrees**

Number of Portions: 48

Size of Portions: 1 Cup



## INGREDIENTS

## MEASURE

Buttermist® Pan & Food Spray	
Water	3 Gallons
Egg Noodles	48 oz.
Cheddar Buds, Dry	1 1/3 Cup
Hot Tap Water	4 Cups
Celery, Chopped	2 Cups
Onion, Chopped	2 Cups
Alfredo Buds, Dry	3 1/3 Cups
Hot Tap Water	10 Cups
Pepper	2 tsp.
Parsley	1/2 Cup
Tuna, Canned in Water	120 oz.
Lemon Juice	3/4 Cup

## PREPARATIONS

Spray 3 half size steam table pans with Buttermist.

Heat water to a rolling boil. Cook noodles according to package directions. Drain well. Set aside.

In a large sauce pan, mix Cheddar Buds with hot tap water. Whisk to reconstitute. Add chopped celery and onions to Cheddar Buds sauce. Cook over medium heat for 5-6 minutes. Do not boil.

In a large bowl, mix Alfredo Buds with hot tap water. Whisk to reconstitute. Add pepper and parsley.

Add Cheddar Buds to Alfredo Buds. Stir to blend.

Add cooked noodles, tuna and lemon juice to sauce mixture. Stir gently to combine.

Pour into prepared pans. Hold at temperature for serving.

## Nutritional Information

Nutrients are based upon 1 Portion Size: 1 Cup

<b>Calories</b>	231 kcal	<b>Cholesterol</b>	50.68 mg	<b>Protein</b>	22.30 g	<b>Calcium</b>	33.57 mg	10.64% Calories from Total Fat
<b>Total Fat</b>	2.73 g	<b>Sodium</b>	535.15 mg	<b>Vitamin A</b>	19.61 RE	<b>Iron</b>	2.31 mg	2.04% Calories from Saturated Fat
<b>Saturated Fat</b>	0.52 g	<b>Carbohydrate</b>	28.28 g	<b>Vitamin A</b>	82.64 IU	<b>Water<sup>1</sup></b>	321.90 g	0.00%* Calories from Trans Fat
<b>Trans Fat<sup>1</sup></b>	0.00 g	<b>Dietary Fiber</b>	1.23 g	<b>Vitamin C</b>	1.88 mg	<b>Ash<sup>1</sup></b>	0.73 g	48.98% Calories from Carbohydrates
								38.62% 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

<sup>1</sup> - denotes optional nutrient values



HACCP Process: #2 Same Day Service

6.4.2015