

MACARONI TUNA SALAD

Yield 100

Portion 3/4 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
201 cal	13 g	14 g	10 g	66 mg	367 mg	21 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER	14-5/8 lbs	1 gal 3 qts	
SALT	1/2 oz	3/8 tsp	
OIL,SALAD	1/3 oz	1/3 tsp	
MACARONI NOODLES,ELBOW,DRY	2-1/3 lbs	2 qts 2 cup	
FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS	9-1/2 lbs	1 gal 3 qts	
CELERY,FRESH,CHOPPED	3-1/8 lbs	2 qts 3-3/4 cup	4-1/4 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	3-3/8 oz	1/2 cup	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
JUICE,LEMON	8-5/8 oz	1 cup	
PICKLE RELISH,SWEET	1-1/8 lbs	2 cup	
SALAD DRESSING,MAYONNAISE TYPE	3-5/8 lbs	1 qts 3-3/8 cup	
EGG,HARD COOKED,CHOPPED	2-1/2 lbs	2 qts 1/4 cup	
PARSLEY,FRESH,BUNCH,CHOPPED	1/2 oz	1/4 cup	1/2 oz
PAPRIKA,GROUND	1/4 oz	1 tbsp	

Method

- 1 Add salt and salad oil to water; heat to a rolling boil.
- 2 Add macaroni slowly while stirring constantly until water boils again. Cook about 8 to 10 minutes or until tender; stir occasionally. DO NOT OVERCOOK.
- 3 Drain. Rinse with cold water; drain thoroughly. Use immediately in recipe preparation or place in shallow containers and cover.
- 4 Combine tuna, macaroni, celery, onions, and pimientos. Mix lightly but thoroughly.
- 5 Combine salad dressing, pickle relish, lemon juice and pepper. Stir to blend thoroughly.
- 6 Add chopped eggs and salad dressing mixture to tuna mixture. Mix lightly.
- 7 Garnish with parsley and paprika; cover. CCP: Refrigerate product at 41 F. or lower until ready to serve.