

BAKED TUNA AND NOODLES

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
305 cal	25 g	24 g	12 g	45 mg	606 mg	99 mg

Ingredient

FISH,TUNA,CANNED,WATER PACK,DRAINED
 NOODLES,EGG
 WATER,BOILING
 SALT
 FLOUR,WHEAT,GENERAL PURPOSE
 SALT
 SHORTENING,VEGETABLE,MELTED
 MILK,NONFAT,DRY
 WATER,WARM
 CELERY,FRESH,SLICED
 ONIONS,FRESH,CHOPPED
 PIMIENTO,CANNED,DRAINED,CHOPPED
 COOKING SPRAY,NONSTICK
 BREADCRUMBS
 BUTTER,MELTED
 PAPRIKA,GROUND

Weight

15-1/2 lbs
 4-1/2 lbs
 18-3/4 lbs
 7/8 oz
 1-3/8 lbs
 1-2/3 oz
 1-3/4 lbs
 1-1/4 lbs
 20-7/8 lbs
 4-3/8 lbs
 11-1/4 oz
 11-1/4 oz
 2 oz
 11-3/8 oz
 6 oz
 3/4 oz

Measure

2 gal 3-3/8 qts
 3 gal 1-1/2 qts
 2 gal 1 qts
 1 tbsp
 1 qts 1 cup
 2-2/3 tbsp
 1 qts
 2 qts
 2 gal 2 qts
 1 gal 1/8 qts
 2 cup
 1-5/8 cup
 1/4 cup 1/3 tbsp
 3 cup
 3/4 cup
 3 tbsp

Issue

6 lbs
 12-1/2 oz

Method

- 1 Drain tuna; flake.
- 2 Cook noodles in boiling salted water 8 minutes or until tender. Drain. Set aside for use in Step 7.
- 3 Blend flour, salt, and shortening or salad oil together using a wire whip; stir until smooth.
- 4 Reconstitute milk; heat to just below boiling. DO NOT BOIL.
- 5 Add milk to roux, stirring constantly. Simmer 10 to 15 minutes or until thickened. Stir as necessary.
- 6 Add celery and onions to sauce; bring to a boil, stirring constantly.
- 7 Combine tuna, noodles and pimientos with sauce. Mix well.
- 8 Lightly spray non-stick cooking spray in steam table pans. Pour about 6-1/2 quarts mixture into each steam table pan.
- 9 Combine crumbs, butter or margarine and paprika. Sprinkle about 1 cup over mixture in each pan.
 Using a convection oven, bake at 325 F. 35 minutes on high fan, closed vent or until lightly browned and bubbly. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.