

CHILI MACARONI (GROUND TURKEY)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
300 cal	42 g	21 g	6 g	45 mg	533 mg	72 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TURKEY,GROUND,90% LEAN,RAW	16 lbs		
CHILI POWDER,DARK,GROUND	8-1/2 oz	2 cup	
CUMIN,GROUND	1-2/3 oz	1/2 cup	
PAPRIKA,GROUND	2 oz	1/2 cup	
SALT	1-7/8 oz	3 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
PEPPER,RED,GROUND	3/8 oz	2 tbsp	
MACARONI NOODLES,ELBOW,DRY	9 lbs	2 gal 1-3/4 qts	
WATER,BOILING	75-1/4 lbs	9 gal	
TOMATOES,CANNED,DICED,DRAINED	12-3/4 lbs	1 gal 1-7/8 qts	
TOMATO PASTE,CANNED	4 lbs	1 qts 3 cup	
ONIONS,FRESH,CHOPPED	3-1/8 lbs	2 qts 1 cup	3-1/2 lbs
WATER	16-3/4 lbs	2 gal	

Method

- 1 Place turkey in steam-jacketed kettle; cook in its own juice until it loses its pink color, stirring to break apart. Drain or skim off excess fat.
- 2 Combine chili powder, cumin, paprika, salt, garlic powder and red pepper. Stir into cooked turkey.
- 3 Prepare macaroni. See Recipe No. E 004 00.
- 4 Combine diced tomatoes, tomato paste, chopped onions and water to meat; bring to a simmer; cover; cook 30 minutes. DO NOT BOIL. Stir occasionally. Add cooked macaroni, combine thoroughly. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.