

**CHILI AND MACARONI (CANNED CHILI CON CARNE)**

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
420 cal	49 g	24 g	14 g	36 mg	1116 mg	216 mg

**Ingredient**

MACARONI NOODLES,ELBOW,DRY  
 SALT  
 WATER,BOILING  
 ONIONS,FRESH,CHOPPED  
 SHORTENING  
 CHILI CON CARNE,CANNED,NO BEANS  
 TOMATOES,CANNED,INCL LIQUIDS  
 WATER  
 PEPPER,BLACK,GROUND  
 CHILI POWDER,DARK,GROUND  
 CUMIN,GROUND  
 CHEESE,CHEDDAR,GRATED

**Weight**

7-3/8 lbs  
 1-2/3 oz  
 43-7/8 lbs  
 8-1/2 lbs  
 7-1/4 oz  
 33-3/4 lbs  
 13-3/4 lbs  
 4-1/8 lbs  
 2/3 oz  
 1 oz  
 1/4 oz  
 4 lbs

**Measure**

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

**Issue**

9-3/8 lbs

**Method**

- 1 Add macaroni slowly to salted water; bring to a boil, stirring occasionally. Boil 10 to 15 minutes. Drain; set aside for use in Step 5.
- 2 Saute onions in shortening for 10 minutes or until tender.
- 3 Heat chili to boiling. Reduce heat; skim off excess fat.
- 4 Add macaroni, onions, tomatoes, water, salt, pepper, chili powder and cumin; mix thoroughly.
- 5 Pour 2-1/4 gallons chili mixture into each pan.
- 6 Sprinkle 1 quart cheese over mixture in each pan.
- 7 Using a convection oven, bake 20 to 30 minutes at 350 F. on high fan, closed vent or until cheese is lightly browned and mixture is thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.