



Turkey and Beef Macaroni

USDA Recipe for Schools

Lean ground turkey and beef are blended into tomato sauce with tomatoes and onions, then combined with whole grain macaroni and sprinkled with cheese.

NSLP/SBP CREDITING INFORMATION

1 cup (8 fl oz spoonful) provides 2 oz equivalent meat/meat alternate, ½ cup red/orange vegetable, and 1 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Water		3 gal		6 gal	1 Heat water to a rolling boil.
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	2 Add salt.
Whole grain elbow macaroni	3 lb 2 oz	2 qt 3½ cups	6 lb 4 oz	1 gal 1 qt 3 cups	3 Slowly add macaroni. Stir constantly until water boils again. Cook about 8 minutes or until al dente. Stir occasionally. DO NOT OVERCOOK. Drain well. Set aside for step 8.
Raw ground turkey (no more than 15% fat)	5 lb	2 qt 2 cups	10 lb	1 gal 1 qt	4 Place ground turkey and ground beef in a large stock pot. Heat over high heat uncovered for 5–8 minutes. Stir often until meat is well done.
Raw ground beef (no more than 15% fat)	3 lb 8 oz	1 qt 3 cups	7 lb	3 qt 2 cups	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					5 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					6 Remove meat from heat. Drain beef and turkey in a colander. Return meat to heat.
*Fresh onions, chopped	14 oz	2 ² / ₃ cups 2 ¹ / ₂ tsp	1 lb 12 oz	1 qt 1 ¹ / ₃ cups 1 Tbsp 2 tsp	7 Add onions. Heat uncovered for 5 minutes.
Canned no-salt-added tomato paste	3 lb	1 qt 1 cup 3 Tbsp (approx. 1/2 No. 10 can)	6 lb	2 qt 2 ¹ / ₄ cups 2 Tbsp (approx. 1 No. 10 can)	8 Add tomato paste, diced tomatoes, beef stock, spices, and macaroni. Heat uncovered over medium heat for 5–10 minutes.
Canned diced tomatoes, no-salt-added, undrained	3 lb 3 oz	1 qt 2 cups 2 Tbsp (1/2 No. 10 can)	6 lb 6 oz	3 qt 1/4 cup (1 No. 10 can)	
Beef stock, non-MSG		2 qt		1 gal	
Ground black or white pepper		1 1/2 tsp		1 Tbsp	
Garlic powder		1 Tbsp		2 Tbsp	
Chili powder		2 Tbsp		1/4 cup	
Ground cumin		1 Tbsp 1 1/2 tsp		3 Tbsp	
Paprika		1 1/2 tsp		1 Tbsp	
Onion powder		1 1/2 tsp		1 Tbsp	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Ancho chili powder		2 Tbsp		¼ cup	
OR					
Mexican seasoning mix (see Notes)		2 Tbsp		¼ cup	
					9 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					10 Pour 1 gal 3 qt 2 cup (about 11 lb 10 oz) turkey and beef macaroni into a steam table pan (12" x 20" x 2½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Low-fat cheddar cheese, shredded	14 oz	3½ cups	1 lb 12 oz	1 qt 3 cups	11 Sprinkle 1¾ cup (about 7 oz) shredded cheese evenly over each pan.
					12 Critical Control Point: Hold for hot service at 135 °F or higher.
					13 Portion with 8 fl oz spoodle (1 cup).



NUTRITION INFORMATION

For 1 cup (8 fl oz spoodle).

NUTRIENTS	AMOUNT
Calories	230
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Total Fat	5 g
Saturated Fat	2 g
Cholesterol	34 mg
Sodium	377 mg
Total Carbohydrate	29 g
Dietary Fiber	5 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	19 g
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Vitamin D	1 IU
Calcium	120 mg
Iron	4 mg
Potassium	453 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb	2 lb

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

Mexican Seasoning Mix ³/₄ Cup (About 4¹/₂ oz)

Combine 1 Tbsp dried oregano, 1 Tbsp garlic powder, ¹/₄ tsp ground cinnamon, 2 tsp sugar, 2 Tbsp chili powder, 1 Tbsp ground cumin, 1 Tbsp 2 tsp paprika, 1 Tbsp 2 tsp onion powder, 2 Tbsp dried minced onion, and 2 tsp salt.

YIELD/VOLUME

50 Servings	100 Servings
About 23 lb 4 oz	About 46 lb 8 oz
About 2 gal 3 qt 2 ¹ / ₂ cups/2 steam table pans (12" x 20" x 2 ¹ / ₂ ")	About 5 gal 3 qt 1 cup/4 steam table pans (12" x 20" x 2 ¹ / ₂ ")

