

Cheesy Noodles and Eggs



INGREDIENTS	YIELD	
	50	100
Pasta, egg noodles, uncooked*	2 lb 8 oz	5 lb
Vegetable oil	1 cup	2 cups
Eggs, liquid, frozen, thawed Or Eggs, fresh, large	5 lb 8 oz Or 50	11 lbs Or 100
Salt	1 oz	2 oz
Pepper, white	1 oz	2 oz
Cheese sauce, cheddar	3 lb	5 lb + 3 cups
Cheese, Parmesan, grated (optional)	1 cup	2 cups

*Spaghetti or rotini noodles can also be used.

DIRECTIONS

Day before service.

1. Boil pasta in salted water (10 gal water to 1/3 cup salt) for eight minutes for al dente. DO NOT OVERCOOK. Drain. Rinse, drain again and toss lightly with vegetable oil.

CCP: Store covered in the refrigerator at 40°F or below.

Day of service.

1. Scramble eggs. Season with salt and pepper.
2. Stir pasta in with eggs.
3. Heat cheese sauce. Carefully fold into pasta and eggs.
CCP: Mixture should reach 145°F or above.
4. Pan into 12 x 20 x 2" full steam table pan.
5. Option: Sprinkle with 1/2 cup Parmesan cheese per pan.
CCP: Hold for hot service at 140°F or above.
6. Serve 3/4 cup per portion.

Nutritional Data/Portion

Calories 322.4

Total Fat 15.92g

Saturated Fat 5.02g

Sodium 574mg

Breakfast Meal Contribution

1.25 oz Grain/Bread

2 oz Meat/Meat Alternate

Portion 1 6 oz ladle (3/4 cup)