

# All American Cheeseburger Mac & Cheese

## INGREDIENTS

- 4 (5-pound) pouches | Land O Lakes® 25% Reduced Sodium, 50% Reduced Fat Macaroni & Cheese with Whole Grain Pouch
- 4 pounds | 85% Lean ground beef, fully cooked, drained
- 4 cups | Chopped onions, sautéed
- If desired | Sweet pickle slices
- If desired | Ketchup
- 2 teaspoons | Dry mustard, if desired
- $\frac{1}{2}$  teaspoon | Onion powder, if desired



**Yield:** 53 servings

**Serving Size:** 8 ounces (level #4 scoop)

**Child Nutrition:** 3 meat/meat alternate, 1 oz. eq. grain

# All American Cheeseburger Mac & Cheese



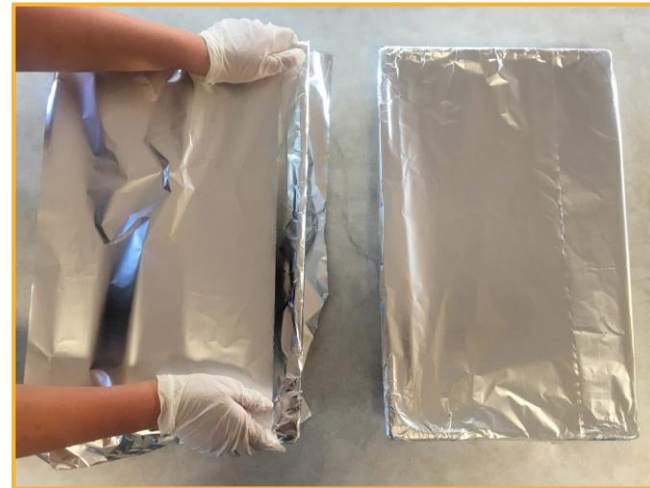
Step 1

Combine two (2) pouches Macaroni and Cheese, two (2) pounds ground beef, two (2) cups onions and half (1/2) each of mustard and onion powder, if desired, in two separate 4-inch deep full steam table pans



Step 3

Heat to 165°F for at least 15 seconds  
CCP: Heat to 165°F for at least 15 seconds



Step 2

Cover.



Step 4

Serve 8oz portion (#4 scoop, level) in desired serving bowl.  
CCP: Maintain hot food at 135°F or above

# Buffalo Chicken Queso

## INGREDIENTS

- 1 (106-ounce) pouch | Land O Lakes® Mucho Queso™ Jalapeño Cheese Sauce
- 2 pounds 9 ounces | Frozen diced cooked chicken, thawed
- $\frac{2}{3}$  cup (5 ounces) | Buffalo-style hot sauce
- $\frac{1}{2}$  cup (4 ounces) | Water



**Yield:** 36 servings

**Serving Size:** 1/2 cup (use one 4-ounce spoodle or one scant #6 scoop or one generous #8 scoop)

**Child Nutrition:** 2 meat/meat alternate



# Buffalo Chicken Queso



## Step 1

Combine all ingredients in half steam table pan.



## Step 2

Cover.



## Step 3

Heat until temperature reaches 165°F for 15 seconds.



## Step 4

Serve 1/2 cup as dipping sauce for vegetables, whole grain tortilla chips or serve as sauce in a bowl or pasta application.

# Chicken Tortilla Soup with Ultimate White Cheese Sauce

## INGREDIENTS

- 2 (106 ounce) pouches | Land O Lakes® Ultimate White Cheese Sauce
- 84 ounces | Chicken, cooked, diced
- 8 3/4 cups (60 ounces) | Canned white beans, drained
- 6 cups (48 ounces) | Low-sodium chicken stock
- 8 cups (40 ounces) | Sweet corn and peppers blend
- 2 cups (18 ounces) | Salsa
- Optional | Tortilla strips
- Optional | Sour cream
- Optional | Green onions, sliced



**Yield:** 70 servings

**Serving Size:** Approximately 6.5 ounces

**Child Nutrition:** 2 meat/meat alternate, 1/8 cup vegetable (other),  
1/8 cup vegetable (legumes)

# Chicken Tortilla Soup with Ultimate White Cheese Sauce



## Step 1

Combine all ingredients except for tortilla strips, sour cream and green onions.



## Step 2

Divide evenly between two 4-inch deep steam table pans.



## Step 3

Cover.



## Step 4

Heat using desired method, until product reaches 165°F for 15 seconds.  
CCP: Heat to 165°F for at least 15 seconds



## Step 5

Top with tortilla strips, sour cream and sliced green onions, if desired.



# Country Queso with Ultimate White Cheese Sauce

## INGREDIENTS

- 40 ounces | Pre-cooked turkey crumbles
- 2 cups | Mushrooms, diced
- 2 teaspoons | Rubbed sage
- $\frac{1}{2}$  teaspoon | Cayenne pepper
- 64 ounces | [Land O Lakes® Ultimate White Cheese Sauce](#)
- 28 (2 ounce) each | Pre-made biscuits



**Yield:** 28 servings

**Serving Size:** 3.75 ounces gravy; #10 scoop

**Child Nutrition:** 2 meat/meat alternate, 2 oz. eq. grain

# Country Queso with Ultimate White Cheese Sauce



## Step 1

Combine all ingredients, except biscuits, in full steam table pan



## Step 2

Cover.



## Step 3

Heat until mixture reaches 165°F for 15 seconds. Hold warm until service.  
CCP: Heat to 165°F for at least 15 seconds  
CCP: Maintain hot food at 140°F or above



## Step 4

To serve, place one 3-ounce ladle of gravy over one 2-ounce biscuit (or two 1-ounce biscuits).  
Serve immediately after topping biscuits.



# Creamy Whole Grain Carbonara with Ultimate White Cheese Sauce

## INGREDIENTS

- 53 ounces | Uncooked whole grain spaghetti pasta, cook according to package manufacturer directions
- 1 1/2 pounds | Turkey ham, chopped or diced
- 1 1/2 pounds | Onion, chopped
- 1 1/2 tablespoons | Dried Italian seasoning
- 1 3/4 teaspoons | Ground black pepper
- 1 (106 ounce) pouch | [Land O Lakes® Ultimate White Cheese Sauce](#)
- 1 quart | Reduced-sodium, fat-free chicken broth
- 1 1/4 pounds | Frozen peas, thawed
- 12 ounces | Fresh baby spinach leaves
- 3/4 cup | Parmesan cheese, grated
- Optional | Red bell pepper, diced

**Yield:** 35 servings

**Serving Size:** 1 cup (9 ounces)

**Child Nutrition:** 1 1/2 meat/meat alternate, 1 1/2 oz. eq. grain,  
1/4 cup veg (other)



# Creamy Whole Grain Carbonara with Ultimate White Cheese Sauce



## Step 1

In large stockpot or steam jacketed kettle, heat turkey ham and onions until onions are soft and translucent.



## Step 2

Stir in seasonings, Ultimate White Cheese Sauce, chicken broth and peas. Bring to a simmer.



## Step 3

Add cooked pasta, stir to coat.



## Step 4

Add spinach and heat until spinach is wilted, and mixture is heated through to 165°F for 15 seconds.

CCP: Heat to 165°F for at least 15 seconds



## Step 5

Spray full size steam table pan with nonstick cooking spray. Pour heated mixture into steam table pan and sprinkle with grated Parmesan cheese.

CCP: Maintain hot food at 135°F or above



# Fiesta Mac and Cheese with Whole Grain

## INGREDIENTS

- 1 (5 pound) pouch | [Land O Lakes® Prepared Macaroni and Cheese With Whole Grain](#)
- 2 1/2 pounds | Frozen precooked beef crumbles
- 3 1/4 cups (29 ounces) | Mexican seasoned black beans\*, undrained
- 1 3/4 cups | Salsa
- 2 1/2 tablespoons | Sodium-free Mexican seasoning
- 3 cups (12 ounces) | Land O Lakes® Feather Shredded Monterey Jack & Mild Cheddar Cheese Blend
- Optional | Salsa

**Yield:** 26 servings

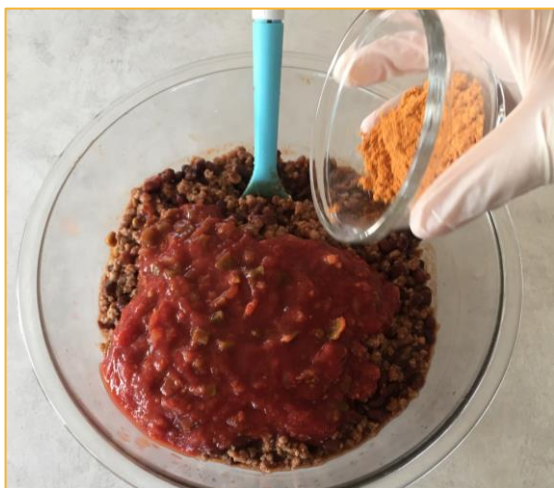
**Serving Size:** 7 ounces (#6 scoop)

**Child Nutrition:** 2 meat/meat alternate, 1 oz. eq. grain, 1/8 cup vegetable (legumes)





# Fiesta Mac and Cheese with Whole Grain



## Step 1

Combine ground beef, seasoned beans, 1 3/4 cups salsa and Mexican seasoning. Mix well. Set aside.



## Step 2

Pour thawed macaroni and cheese into half steam table pan.



## Step 3

Top macaroni and cheese with ground beef mixture, then Monterey Jack and Mild Cheddar Cheese Blend.



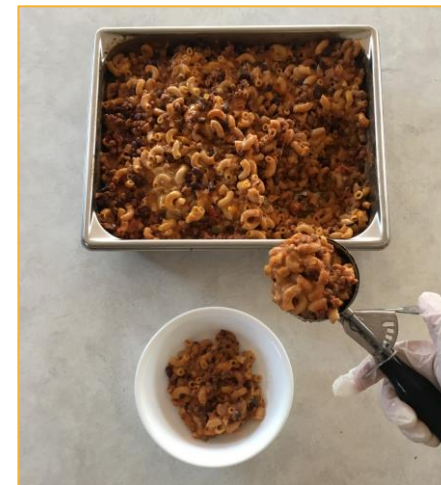
## Step 4

Cover.



## Step 5

Heat using desired method until internal temperature reaches 165°F for 15 seconds.  
CCP: Heat to 165°F for at least 15 seconds



## Step 6

Hold covered and warm until ready to serve.  
Serve with additional salsa, if desired.  
CCP: Maintain hot food at 135°F or above.

# Three Ingredient White Queso with Green Chiles

## INGREDIENTS

- 1 (106 ounce) pouch | [Land O Lakes® Ultimate White Cheese Sauce](#)
- 2 cups | Canned diced green chiles, undrained
- 1/2 cup | Canned jalapeño slices, \*drained, chopped



**Yield:** 35 servings

**Serving Size:** 3 1/2 ounces; #10 scoop

**Child Nutrition:** 1 meat/meat alternate



# Three Ingredient White Queso with Green Chiles



## Step 1

Pour Ultimate White Cheese Sauce from pouch into a half steam table pan.



## Step 2

Add chiles and jalapeños and combine thoroughly.



## Step 3

Cover tightly.



## Step 4

Heat until heated through to 165F.  
CCP: Heat to 165F for at least 15 seconds



# Ultimate Macaroni and Cheese

## INGREDIENTS

- 4 pounds | Whole grain elbow macaroni, cooked according to manufacturer's directions
- 1 (106 ounces) pouch | [Land O Lakes® Ultimate Cheddar™ Cheese Sauce](#)
- 1 quart | Skim milk
- 2 teaspoons | Dry mustard
- 1 1/2 teaspoons | Granulated onion
- 3/4 teaspoon | Hot sauce



**Yield:** 32 servings

**Serving Size:** 9 ounces (#4 scoop)

**Child Nutrition:** 1 meat/meat alternate, 2 oz. eq. grain

# Ultimate Macaroni and Cheese



## Step 1

Prepare and drain macaroni according to manufacturer's directions.



## Step 2

Combine Ultimate Cheddar™ Cheese Sauce, milk and seasonings in large stockpot.



## Step 3

Cook over medium heat, stirring occasionally, until smooth.

CCP: Heat to 165°F for at least 15 seconds



## Step 4

Add cooked macaroni to cheese sauce mixture; stir to combine.

CCP: Maintain hot food at 135°F or above