



Nutrition Facts

Serving Size 1 CUP (8 OZ SPOODLE)

Amount Per Serving

Calories 346

% Daily Value

Total Fat 7.2g **11%**

Saturated Fat 3.7g **19%**

Cholesterol 17mg **6%**

Sodium 568mg **24%**

Total Carbohydrate 55.2g **18%**

Dietary Fiber 5.5g **22%**

Protein 18g **36%**

Vitamin A 12% Vitamin C 9%

Calcium 27% Iron 13%

 **TIP**

For best quality, combine the pasta and sauce as close to service as possible.

If pasta is prepared in advance of the day of service, follow directions for cooking pasta for same day service. After it's cooked and drained, return the pasta to the vessel and cover it with cold water. Add ice, stir gently, and chill the pasta to 40°F or below. Skim off any remaining ice with a strainer, and drain. Store in covered containers, refrigerated at 40°F. To reheat, place pasta in a basket or strainer and

plunge into rapidly boiling water. Drain
hold for hot service at 140°F or higher.



Total Time
**NOT
AVAILABLE**

Difficulty
EASY

Yields
50


Serving & Size
1 CUP (8 OZ SPOODLE)

Looking for a flavorful, exciting way to meet meal components in your K-12 and child care settings? Made with Campbell's® Healthy Request® Condensed Tomato Soup, whole grain pasta, low fat Cheddar cheese and carrots, this easy to make meal will keep the kids coming back to try more school lunches!

INGREDIENTS

WEIGHT

MEASURE

water		12 gallons
whole grain elbow macaroni, dry	6 lb.	18 cups
 Campbell's® Healthy Request® Condensed Tomato Soup , 50 oz ea	150 oz.	3 cans
low fat (1%) milk		1 1/2 cups
carrot, shredded	9 oz.	2 cups
reduced fat Cheddar cheese, shredded	75 oz.	7 1/2 cups
mustard		1/2 cups
Worcestershire sauce		1/4 cups
onion powder		2 tbsp.
reduced fat Cheddar cheese, shredded	25 oz.	6 cups



INSTRUCTIONS

1. Cook pasta until al dente. DO NOT OVER COOK. Drain well.

CCP: Hold at 140 °F or higher.

2. To prepare sauce, combine condensed soup, milk, carrots, first measure of shredded cheese, prepared mustard, Worcestershire sauce, and onion powder. Cook over medium heat until the carrots are softened and the cheese is melted. Stir frequently with a wire whisk.

To Assemble:

1. Combine the pasta and sauce. Transfer the mixture to serving pans that have been sprayed with nonstick cooking spray.

2. Top with 2nd measure of shredded cheese.

CCP: Heat in a 350 °F oven for approximately 10 minutes, until the cheese has melted or until internal temperature reaches 145 °F or higher for 15 seconds

CCP: Hold for hot service at 140 °F or higher.

3. To serve, portion 1 cup (8 oz spoodle) onto plate.