



Macaroni & Cheese Base Mix

Item #: 18104

Pack: (1) 5 lb. bag in box

Portions per Case: (166) 1 cup serv.

Yield: 11 servings (1 cup per serving)

Rubicon Macaroni & Cheese Base Mix	1 ¼ cups (150 g)
Dry Elbow Pasta (gluten-free, whole-grain, or refined white)	16 oz
Hot Tap Water (at least 120°F)	7 cups
Shredded Cheddar	4 cups (13 oz)
Sour Cream	⅔ cup

Convection Oven Preparation (kettle recipe available)

1. Whisk dry mix with hot water in hotel pan size below.
2. Add dry, uncooked elbow pasta.
3. Cover & bake at 350°F for 40 minutes in a convection oven.
4. Remove, stir in shredded cheese and sour cream.
5. Bake additional 10 minutes if liquid remains or for larger batches.

Recommended Pan Sizes

4" quarter or third pan	1 batch (11 serv.)
4" half hotel pan	2 batches (22 serv.)
4" full hotel pan	3-4 batches (33-44 serv.)

Kettle recipe available for larger servings

Nutrition Facts

Servings Per Container 166
Serving Size (Dry Mix Only) (13.5g)

Amount Per Serving
Calories 60

% Daily Value*

Total Fat 3g 4%

Saturated Fat 1g 7%

Trans Fat 0g

Cholesterol 2mg 1%

Sodium 240mg 10%

Total Carbohydrates 8g 3%

Dietary Fiber 0g 0%

Total Sugars 3g

Includes 0g Added Sugars 0%

Protein 1g

Vitamin D 0mcg 0% Calcium 34mg 3%

Iron 0mg 0% Potassium 73mg 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

Ingredients: Cheddar and Blue Cheese Blend (Pasteurized Milk, Cheese Cultures, Whey Protein Concentrate, Nonfat Dry Milk, Disodium Phosphate, Citric Acid and Enzymes), Maltodextrin, Coconut Oil Shortening (Coconut Oil, Corn Syrup Solids, Sodium Caseinate (a milk derivative), Mono & Diglyceride and Sodium Silico Aluminate), Sweet Whey (milk), Salt, Soybean and Canola Oil, Food Starch-Modified, Sweet Cream Solids, Romano (Natural Cheese Flavor), Non-Dairy Butter Flavor (Sunflower Oil, Enzyme Modified Sunflower Oil, Rice Starch, Natural Flavors, Tocopherol), Garlic, Onion Powder, Xanthan Gum, Natural Extractives of Paprika.

Contains: Milk.

Nutrition Facts are based on dry mix only. Nutrient values will change when additional ingredients are added.

Recipe Nutrition (1 cup serv):
Calories 365 Total Fat 16g Cholesterol 42mg Sodium 457mg Total Carbs 40g Fiber 2g Sugar 2g Protein 14g

Lower Total Plate Cost:

Pairs with USDA Foods whole grain-rich pasta and natural cheese, helping districts stretch entitlement dollars and reduce cash spend.

Menu Flexibility:

Allows operators to choose gluten-free, whole-grain, or refined (white) pasta and control grain and meat/meat alternate contributions.

Operational Efficiency:

Simple, one-pan preparation integrates into existing workflows and eliminates the need for freezer storage.

Meal Pattern Contribution

Grain: 0 oz eq

Meat/Meat Alternate: 0 oz eq

When prepared according to the standardized recipe using:

16 oz creditable whole grain-rich dry pasta

13 oz creditable natural cheddar cheese

Each 1-cup serving of the finished recipe provides approximately:

Grain: 2.5 oz eq (Whole Grain-Rich)

Meat/Meat Alternate: 1.0 oz eq

Meal pattern contribution is based on operator-supplied ingredients and may vary. **Gluten-free, whole-grain, or refined (white) pasta may be used.**



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