

Geeze Louise Broccoli Mac & Cheese

Makes: 50 servings

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Ingredients	Weight	Measure
Great Northern Beans	4 pounds	
	11 ounces	
Cooked whole wheat pasta	4 pounds 2	
	2/3 ounces	
Low-sodium chicken broth		4 gallons
Skim milk		1/2 gallon
		1/4 cup
Reduced-fat cheddar cheese	3 lbs 2 ounces	
Broccoli Florets		3 qts 2 1/2 cups
Salt		2 1/8 tsp
Garlic powder		1 Tbsp 1
		1/8 tsp
Black pepper		1 Tbsp 1
		1/8 tsp



Directions

1. Drain and rinse beans. Puree beans with just enough chicken broth to form a smooth consistency.

2. Cook pasta in boiling water until tender.
3. Combine milk, cheese and seasonings in a separate stockpot. Melt over medium heat until smooth and creamy. Add bean puree and combine. If sauce is too thick, ladle a couple ounces of pasta liquid in to thin to right consistency.
4. Steam broccoli until tender.
5. Drain pasta and broccoli and combine with cheese sauce.
6. Heat to 165 degrees F and hot hold at greater than 135 degrees F.