



## **Mushroom Taco Mac (foodservice portions)**

*Recipe courtesy of the Mushroom Council and mushroominfo.com*

Serves: 24

6 3/4 quarts water  
2 pounds 4 ounces dried whole grain elbow pasta, enriched  
(substitute penne or other types of pasta if preferred)  
6 tablespoons olive oil  
3 pounds fresh white button mushrooms, sliced or quartered  
3 ounces taco seasoning, low sodium (if available)  
1 1/2 pounds prepared salsa  
1 1/2 pounds reduced-fat cheddar cheese, shredded



Add water to pot and bring to a boil. Add pasta and cook uncovered until pasta has reached desired firmness.

While pasta is cooking, heat a sauté pan on medium, add oil and swirl to coat the bottom of pan. Add mushrooms and half taco seasoning, sauté until golden brown.

When pasta is done, drain water and return to pot. Heat on low while stirring in salsa, mushrooms and remaining taco seasoning until mixed thoroughly. Cool and refrigerate until needed.

For each serving, to order: Reheat 1 cup taco mac and garnish with 1/4 cup (1 ounce) cheese. Garnish with tortilla chips, if desired.