

# BROCCOLI CHICKEN CASSEROLE

## MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1/8 cup serving other vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** ½ cup

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Bun, Hamburger, WGR, #1228	3 1/2 buns
Chicken, Diced, Cooked, IQF, #1019	6 pounds + 12 ounces
Onions, Frozen, Diced, #1610	2 cups
Broccoli, Frozen, Chopped, #1601	3 pounds
Cheese, American, Grated/Shredded, #1306	1 pound + 10 ounces
Sour Cream, Cultured, MS	5 pounds
Pepper, Black, Ground, #2718	1 tablespoon
Garlic Powder, #2709	1 tablespoon
Sauce, Worcestershire, Bulk, #2258	1/4 cup
Mustard, Prepared, Yellow, Bulk, #2251	1 tablespoon
Lemon Juice, Canned/Bottled, #2247	3/4 cup

## DIRECTIONS

- Thaw the diced chicken, frozen, chopped broccoli and onions in the refrigerator.  
CCP: Hold under refrigeration (41 degrees F or lower).
- To make the breadcrumbs
  - Toast the buns in a low temperature oven (200 degrees F) until they are slightly golden brown and firm.
  - Cool the buns before preparing the crumbs.
  - Break the bread into pieces and place them in a food processor or appropriate grinder.
  - Process the bread until the desired crumb size is obtained.
  - See recipe MRS 1303 for full instructions and pictures to make bread crumbs.
- Drain the thawed diced chicken.
- Combine the thawed broccoli and onions in a colander and drain to remove the liquid.
- Combine the chicken, onions, broccoli, cheese, sour cream, seasonings, mustard, and lemon juice in a tilt skillet or steam jacketed kettle. Cook to soften ingredients.
- Pour the mixture into full-size steamtable pans. For 50 servings, use 1 steamtable pan. Cover pans with aluminum foil.
- To bake:  
Conventional oven: 325 degrees F for 40 minutes.  
Convection oven: 300 degrees F for 35 minutes
- Uncover the pans and top each pan with 2 cups of toasted bread crumbs. Then continue baking until the casserole is firm, about 15 more minutes.  
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

# BROCCOLI CHICKEN CASSEROLE

## DIRECTIONS

9. Serve the Broccoli Chicken Casserole immediately, or cover and place in warmer until ready for service.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.

10. Portion with 4 ounce ladle or 4 ounce spoodle per serving. Each portion provides 2½ oz. eq. of meat/meat alternate and 1/8 cup serving of other vegetable.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F within an additional 2 hours.

## PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

"Culinary Techniques for Healthy School Meals" provides seasoning and serving ideas for poultry.

## MISCELLANEOUS NOTES

Yield: 50 servings is 1 full-size steam table pan.

## NUTRIENTS PER SERVING

Calories	258	Dietary Fiber	1.28 g	Sodium	360.00 mg	Sat. Fat	9.14 g
Carbohydrates	8.38 g	Protein	23.96 g	Total Fat	14.24 g	Trans Fat	0.00 g

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## ILLUSTRATED STEPS FOR PREPARATION OF BROCCOLI CHICKEN CASSEROLE

1.



Mixing the chicken, onions, broccoli, cheese, sour cream, seasonings, mustard, and lemon juice.

2.



Mixed ingredients in a full-sized steamtable pan.

3.



1 serving of Broccoli Chicken Casserole