

# CHICKEN WITH ALFREDO SAUCE (ENRICHED) -

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. of meat/meat alternate, 1 oz. eq. enriched grain

**NUMBER OF PORTIONS:** 75 **SIZE OF PORTION:** ¾ cup

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



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 75 SERVINGS)
Water, Municipal, Mississippi	5 gallons
Salt, Table, #2723	1 tablespoon
Pasta, Egg Noodle, Enriched, #2131	3 pounds + 12 ounces
Sauce, Alfredo, #1701	2 bags
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Chicken, Diced, Cooked, IQF, #1019	6 pounds
Salt, Table, #2723	1 tablespoon
Pepper, Black, Ground, #2718	1 tablespoon
Spice Blend MS, Italian, No Salt, #2734	1 tablespoon

## DIRECTIONS

- If the diced chicken is frozen, thaw it in the refrigerator.  
CCP: Hold under refrigeration (41 degrees F or lower).
- Boil the water and salt in a steam-jacketed kettle or stock pot.
- Slowly add the noodles to the boiling water. Reduce the heat, and cook the noodles 3 to 5 minutes- the pasta will NOT be al dente. Pasta prepared for casseroles is undercooked and will continue to cook to al dente during baking.  
Pasta may also be cooked in a steamer or combi oven. Different steamers and combi ovens vary in time and settings, so check with the manufacturer for correct instructions.
- Drain the pasta thoroughly.
- Heat the Alfredo Sauce in bags according to instructions on case.
- Spray a braising pan or steam jacket kettle with food release spray. Add the diced chicken and sprinkle it with salt, pepper and Italian Spice Blend. Heat the mixture for 5 minutes.
- Combine the Alfredo sauce with the chicken mixture. Heat to the desired temperature.  
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Add the noodles and mix as little as possible to prevent the noodles from breaking.
- Pour the Chicken with Alfredo Sauce into serving pans. Serve it immediately, or cover it and place it in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in the aluminum foil.  
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check the temperature every 30 minutes.

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## BRIGG

### DIRECTIONS

10. Portion with a 6 ounce spoodle per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 1 oz. eq. enriched grain.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check the 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 4 hours.

### PRODUCTION NOTES

If the diced chicken is frozen, thaw it in the refrigerator. Drain it thoroughly before using it in the recipe.

### PURCHASING GUIDE

- Use USDA Foods or Department of Defense (DoD) products when available.
- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

### MISCELLANEOUS NOTES

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

### NUTRIENTS PER SERVING

Calories	245	Dietary Fiber	0.66 g	Sodium	548.00 mg	Sat. Fat	4.50 g
Carbohydrates	21.00 g	Protein	20.80 g	Total Fat	8.80 g	Trans Fat	0.00 g