

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 |