

CHICKEN SPAGHETTI (ENRICHED)- BRIGGS

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ¾ cup

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	13 pounds + 8 ounces
Onions, Frozen, Diced, #1610	1 quarts
Peppers, Green, Diced, Frozen, #1613	1 quarts
Pasta, Spaghetti, Enriched, #2135	9 pounds + 8 ounces
Broth, Chicken, Low Sodium, #2510	3 #3 cans
Soup, Cream of Chicken, Condensed, Canned, #2512	5 50 ounce cans
Pimentos, Diced, Canned, #2817	1 cups
Water, Municipal, Mississippi	1 gallons
Cheese, American, Grated/Shredded, #1306	8 ounces

DIRECTIONS

- If the chicken, green peppers, and onions are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for production.
- Break the spaghetti in half and set aside for Step 4.
- Cook the diced onions and diced green pepper in the chicken broth.
- Bring the broth to a boil. Slowly add spaghetti noodles to the boiling broth. Reduce the heat and simmer 6 to 8 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 amount is based on USDA Food Buying Guide. Overcooking or hot holding pasta for long periods of time will increase the volume and the yield.
- Drain the spaghetti noodles, but reserve the broth. Set spaghetti noodles aside until step 7.
- Combine the chicken, cream of chicken soup, and pimento with spaghetti noodles. For each 100 servings, add enough water to the reserved broth from step 5 to measure 1 gallon. Mix the broth with the chicken mixture until thoroughly blended. Pour the mixture into steamtable pans (12" x 20" x 4"). For 100 servings, use 4 steamtable pans.
- To bake:
Conventional oven: 350 degrees F, approximately 25 - 35 minutes.
Convection oven: 350 degrees F, approximately 25 minutes.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Garnish each pan with ½ cup of cheese. Allow the cheese to melt before serving. Cover the pans and place them in the warmer until ready for service.
Hot holding pasta for long periods of time will increase the volume and the yield.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

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DIRECTIONS

9. Portion with a 6 ounce spoodle ($\frac{3}{4}$ cup) or cut each pan 5 x 5 and serve with spatula for one serving. Each portion provides 2 oz. eq. 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 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

If the chicken, green peppers, and onions are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.

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

SERVING NOTES

Portion with a 6 ounce spoodle ($\frac{3}{4}$ cup) or cut each pan 5 x 5 and serve with spatula for one serving.

PURCHASING GUIDE

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

NUTRIENTS PER SERVING

Calories	318	Dietary Fiber	1.50 g	Sodium	536.00 mg	Sat. Fat	2.91 g
Carbohydrates	39.23 g	Protein	25.58 g	Total Fat	6.49 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN SPAGHETTI (ENRICHED)- BRIGGS

1.



One serving of Chicken Spaghetti