

CHICKEN TETRAZZINI (ENRICHED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, ¼ cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 6 ounces

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	13 pounds + 8 ounces
Peppers, Green, Diced, Frozen, #1613	2 cups
Water, Municipal, Mississippi	6 gallons
Salt, Table, #2723	1 tablespoon + 1 teaspoon
Pasta, Spaghetti, Enriched, #2135	9 pounds + 8 ounces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Yellow, Diced 1/4", Raw, #4009	1 quart + 2 cups
Carrots, Fresh, Raw, Shredded, #4003	1 quart
Celery, Fresh, Diced, #4005	3 cups
Milk, Reduced Fat, 2% Milkfat, Bulk	1 gallon + 3 quarts
Soup, Cream of Chicken, Low Sodium, #2512	2 quarts
Salt, Table, #2723	1 teaspoon
Mustard, Powder, Dry, #2712	1 teaspoon
Pepper, White, Ground, #2720	1 tablespoon + 1 teaspoon
Garlic Powder, #2709	1 teaspoon
Parsley, Dried, Chopped, #2717	1/4 cup
Pimentos, Diced, Canned, #2817	1 quart
Cheese, American, Grated/Shredded, #1306	12 ounces
Cheese, Mozzarella, Shredded, #1307	12 ounces

DIRECTIONS

- If the chicken and green peppers are frozen, thaw them in the refrigerator. Drain the green peppers thoroughly on the day of assembly.
CCP: Hold under refrigeration (41 degrees F or lower).
- Boil the water and salt in a steam-jacketed kettle or stock pot.
- Break spaghetti noodles in half and add them to the boiling water. Then reduce the heat, and cook for 5 to 7 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.
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.

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DIRECTIONS

4. Spray steam-jacketed kettle or large saucepan with pan release spray.
5. Spray a braising pan or steam-jacketed kettle with pan release spray, then add the onions, carrots, celery, and bell peppers. Sauté or steam the vegetable mix, stirring frequently until they are tender.
6. Add the milk, cream of chicken soup, salt, dry mustard, white pepper, garlic powder, parsley, and pimentos. Stir the mixture until it is well blended. Cook for 3 minutes or until it is heated thoroughly.
7. In each steamtable pan (12" x 20" x 2½"), combine 3 pounds and 12 ounces (3 quarts) of cooked spaghetti, 3 pounds and 2 ounces (3 quarts) of cooked diced chicken, 3 quarts and 1 cup of cooked vegetables/sauce mixture. Mix all of the ingredients together.
For 100 servings, use 4 steamtable pans.
8. To bake:
Conventional oven: 350 degrees F, 40 minutes.
Convection oven: 350 degrees F, 30 minutes.
Bake until the top is golden brown.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
9. Sprinkle 3 ounces of American Cheese and 3 ounces of Mozzarella Cheese on top of each pan. Allow the cheese to melt before serving.
10. Cut each full-size steamtable pan 5 x 5 to portion 25 servings per pan. Serve immediately or cover and place them in a warmer until ready for service
Hot holding pasta for long periods of time will increase the volume and the yield.
11. Portion one square per serving. Each portion provides 2 oz. eq. of meat/meat alternate, 1 oz. eq. of enriched grain, and ¼ cup of other vegetable.
CCP: Hold and maintain the product at a minimum temperature 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 or lower within an additional 4 hours.

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods 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.

SERVING NOTES

Garnish with parsley sprigs and lemon twists for added eye appeal.

MISCELLANEOUS NOTES

Yield: 100 servings will use 4 full-size steamtable pans.

NUTRIENTS PER SERVING

Calories	324	Dietary Fiber	2.00 g	Sodium	364.94 mg	Sat. Fat	3.37 g
Carbohydrates	38.98 g	Protein	28.17 g	Total Fat	6.51 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF CHICKEN TETRAZZINI (ENRICHED)

1.



Pan of Chicken Tetrazzini ready for service

2.



1 serving of Chicken Tetrazzini