CHEESY CHICKEN FIESTA OVER RICE

MEAL COMPONENT CONTRIBUTION:
2½ oz. eq. meat/meat alternate, 1 oz. eq. whole grain
NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1/2 cup rice + 2/3 cup chicken mixture
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Bun, Hamburger, WGR, #1228	3 1/2 buns
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Onions, Frozen, Diced, #1610	1 quart
Soup, Cream of Chicken, Low Sodium, #2512	2 50 ounce cans
Sour Cream, Cultured, MS	3 quarts
Water, Municipal, Mississippi	2 quarts
Cheese, Cheddar, Low Fat, Shredded, USDA, #B027	3 pounds + 4 ounces
Pimentos, Diced, Canned, #2817	3/4 cup
Parsley, Dried, Chopped, #2717	1/2 cup
Salsa, Bulk, #2823	1 quart
Pan Release Spray, Vegetable Oil, #2514	15 second spray
Chicken, Diced, Cooked, IQF, #1019	10 pounds + 12 ounces
Rice, Long Grain,Brown, Parboiled, #2139	5 pounds + 3 ounces
Water, Municipal, Mississippi	1 gallon
Salt, Table, #2723	1 tablespoon + 1/8 teaspoon

DIRECTIONS

1. Thaw chicken and onions in the refrigerator. Drain them when it is time to start making the recipe.
   CCP: Cover and refrigerate at 41 degrees F or lower.
2. To prepare 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 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.
3. Spray a braising pan, steam-jacketed kettle or skillet with pan release spray.
   Add the onions and sauté them for about 5 minutes, or until the onion is tender.
4. Blend the soup, sour cream, 2 quarts of water, cheese, pimento, parsley, salsa and sautéed onions together in a large bowl.
   Then add the thawed chicken to the soup mixture.
5. Pour the mixture into half-size steamtable pans (12" x 10" x 4') and sprinkle with breadcrumbs.

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DIRECTIONS

6. To bake:
   - Conventional oven: 350 degrees F, 30-40 minutes.
   - Convection oven: 350 degrees F, 30 minutes.

   Serve immediately, or cover and place in warmer until ready for service.

   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.
   CCP: Cover and hold the product for service at 135 degrees F or higher.

7. To prepare the rice:
   - Spray a steamtable pan with food release spray.
   - Place the brown rice in the steamtable pan.
   - Add the water to each pan.
   - Add the salt to each pan and mix until well combined.
   - Steam the rice for approximately 45 minutes or until tender and fluffy. Check the rice at 30 minutes of cooking time for water absorption. If needed add more water.
   - Place rice in half-size steamtable pans (12" x 10" x 4") and cover. Place in warmer until ready to serve.

   Rice amounts are based on USDA Food Buying Guide. Overcooking or hot holding rice 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.

8. Portion rice with #8 scoop (½ cup serving) and use a 6 ounce ladle or 6 ounce spoodle to portion chicken mixture over rice for each serving. Each portion provides 2½ oz. eq. meat/meat alternate and 1 oz. eq. of whole 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 4 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 Meal" provides seasoning and serving ideas for poultry.

SERVING NOTES

Do not overfill steamable pans.
Garnish with several sprigs of parsley or kale/cherry tomato in one corner of each pan for eye appeal.
May be served over noodles instead of rice. The nutrient analysis will have to be re-calculated if noodles are used.

MISCELLANEOUS NOTES

Yield: 50 servings: about 2 1/3 gallons chicken mixture and 1½ gallons rice.

NUTRIENTS PER SERVING

Calories	360	Dietary Fiber	1.55 g	Sodium	489.06 mg	Sat. Fat	8.38 g
Carbohydrates	30.93 g	Protein	27.51 g	Total Fat	13.98 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHEESY CHICKEN FIESTA OVER RICE

1.

Soup, sour cream, water, cheese, pimento, parsley, and onions blended together

2.

Adding salsa to the mixture

3.

Sprinkling the chicken mixture with breadcrumbs

4.

Finished pan of Cheesy Chicken Fiesta

5.

1 serving of Cheesy Chicken Fiesta over Rice