

HUNTINGTON CHICKEN (ENRICHED) - MERCHANTS

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)
Broth, Chicken, Low Sodium, #2510	3 gallons
Onions, Frozen, Diced, #1610	2 cups
Celery, Fresh, Diced, #4005	2 cups
Bell Peppers, Green, Whole, Fresh, #4104	2 cups , chopped
Pasta, Egg Noodle, Enriched, #2131	5 pounds
Chicken, Diced, Cooked, IQF, #1019	14 pounds + 8 ounces
Soup, Cream of Mushroom, Condensed, Canned, #2513	2 50 ounce cans
Soup, Cream of Chicken, Condensed, Canned, #2512	2 50 ounce cans
Soup, Cream of Celery, #2511	2 50 ounce cans
Cheese, American, Grated/Shredded, USDA	1 pound + 12 ounces
Pepper, Black, Ground, #2718	2 tablespoons
Pimentos, Diced, Canned, #2817	1 cup
Cheese, American, Grated/Shredded, #1306	12 ounces

DIRECTIONS

- Thaw onions, green peppers, and diced chicken overnight in refrigerator. Drain thoroughly before adding to recipe.
 CCP: Cover and refrigerate at 41 degrees F or lower. Hold for assembly.
- Bring chicken broth to a boil in braising pan, steam-jacketed kettle or large stock pot.
- Slowly add the onions, celery, green peppers, and egg noodles to the chicken broth. Then reduce the heat, and simmer 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.

 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 noodle mixture well.
- Mix the chicken, soups, 1 pound + 12 ounces of American cheese, black pepper, and pimento with the drained noodles.
- Pour the mixture into steamtable pans (12" x 20" x 4"). For 100 servings, use 2 steamtable pans.

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DIRECTIONS

7. 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.
8. Garnish each pan with and additional 6 ounces of American cheese. Allow the cheese to melt before serving.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
9. Serve the Hunnington Chicken immediately, or cover it and place it in warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil until ready for service.
 Hot holding pasta for long periods of time will increase the volume and the yield.
10. Portion with 6 ounce spoodle (¾ cup) per 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 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 2 hours.

PRODUCTION NOTES

Thaw onions, green peppers, and diced chicken overnight in refrigerator. Drain thoroughly before adding to recipe.

SERVING NOTES

This recipe may be garnished with green pepper rings, parsley sprigs, or extra pimento pieces to increase eye appeal.

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	285	Dietary Fiber	1.02 g	Sodium	952.00 mg	Sat. Fat	4.49 g
Carbohydrates	24.80 g	Protein	20.93 g	Total Fat	10.12 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF HUNTINGTON CHICKEN (ENRICHED) - MERCHANTS

1.



Baked Huntington Chicken topped with cheese.

2.



1 serving of Huntington Chicken.