

# CHICKEN AND NOODLE CASSEROLE (MERCHANTS)

## MEAL COMPONENT CONTRIBUTION:

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

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 cup

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

| INGREDIENT                            | MEASURE (FOR 50 SERVINGS) |
|---------------------------------------|---------------------------|
| Chicken, Diced, Cooked, IQF, #1019    | 7 pounds + 4 ounces       |
| Broth, Chicken, Low Sodium, #2510     | 2 #3 cans + 3 cups        |
| Water, Municipal, Mississippi         | 2 gallons                 |
| Onions, Frozen, Diced, #1610          | 2 cups                    |
| Carrots, Raw, Mini, Peeled, #4002     | 2 cups , chopped          |
| Pasta, Egg Noodle, Enriched, #2131    | 2 pounds + 8 ounces       |
| Margarine, Bulk, #1319                | 4 ounces                  |
| Flour, All Purpose, Enriched, #2011   | 1 cup                     |
| Milk, Lowfat, Unflavored, 1% Milk Fat | 1 quart + 2 cups          |
| Pepper, Black, Ground, #2718          | 2 teaspoons               |
| Parsley, Dried, Chopped, #2717        | 1/2 cup                   |

## DIRECTIONS

- Thaw the diced chicken in the refrigerator overnight. Drain it thoroughly, if needed, on the day of the assembly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Heat the chicken broth and water to boiling.
- Slowly stir the onions, carrots, and noodles into the boiling water. Then reduce the heat and simmer 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.  
The 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.  
The 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 pasta and vegetables well, but reserve the broth for step \_\_\_.
- In a separate pot, melt the margarine. Whisk in the flour and stir until smooth.  
Cook the mixture for 1½ minutes.  
Slowly add the reserved broth and cook for 5 to 10 minutes, until the mixture is thickened.
- Gradually add the flour and broth mixture, milk, pepper, marjoram, parsley flakes, and chicken to the noodle mixture.  
Stir the mixture gently to combine.
- Cook over medium heat until heated through and thickened.  
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

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8. Pour the casserole 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 aluminum foil.

Hot holding pasta for long periods of time will increase the volume and the yield.

CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.

9. Portion 1 cup serving with 8 ounce ladle for each serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. of 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

.Thaw frozen onion and chicken overnight in the refrigerator. Drain the onions and chicken thoroughly on the day of assembly.

## SERVING NOTES

Portion 1 cup serving with 8 ounce ladle for each serving.

## PURCHASING GUIDE

-Refer to 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.

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

-Use USDA Foods or Department of Defense (DoD) products when available.

## NUTRIENTS PER SERVING

|               |         |               |         |           |           |           |        |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Calories      | 229     | Dietary Fiber | 0.94 g  | Sodium    | 246.00 mg | Sat. Fat  | 2.19 g |
| Carbohydrates | 21.20 g | Protein       | 18.53 g | Total Fat | 6.70 g    | Trans Fat | 0.00 g |