

RANCH PARMESAN CHICKEN PASTA (ENRICHED)-

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup red/orange vegetable, and 1/8 cup dark green vegetable

NUMBER OF PORTIONS: 110 **SIZE OF PORTION:** 1 cup

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES
(RED/ORANGE) : VEGETABLES (DARK GREEN)

INGREDIENT	MEASURE (FOR 110 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	13 pounds + 12 ounces
Dressing, Ranch, Dry Mix, #2244	9 ounces
Milk, Lowfat, Unflavored, 1% Milk Fat	1 gallon + 1 cup
Cheese, Cream, (Lite Neufchatel), #1302	5 pounds + 9 ounces
Cheese, Parmesan, Grated, #1304	3 cups
Water, Municipal, Mississippi	6 gallons
Pasta, Spiral, Enriched, #2136	6 pounds + 10 ounces
Broccoli, Fresh Florets, #4000	1 1/2 gallons
Carrots, Raw, Mini, Peeled, #4002	1 gallon + 1 1/2 quarts, diced

DIRECTIONS

- If the diced chicken is frozen, thaw in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- In a pot that holds at least 2 gallons, combine dry salad dressing mix with milk and cream cheese. Heat over medium heat and stir until cream cheese is melted.
- Add parmesan cheese to sauce mixture and stir. Heat until melted.
- Boil water in braising pan, steam jacketed kettle or large pot. Slowly add pasta to boiling water. Cook pasta for 6 to 8 minutes.
 - Pasta prepared for casseroles is undercooked and will continue to cook to al dente (cooked just long enough to be still firm, and not too soft) during baking.
 - Pasta amounts are based on USDA Food Buying Guide. Overcooking or hot-holding pasta for long periods of time will increase the volume and the yield. 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. Do not overcook.
 Drain and hold for step 6.
- Steam broccoli and fresh carrots for about 5 minutes, drain.
- Steam chicken for 10 minutes, drain, and add to the sauce mixture.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Combine cooked pasta, vegetables, chicken mixture, and cheese sauce.
Place in steamtable pans. Serve immediately, or cover and place 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.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

RANCH PARMESAN CHICKEN PASTA (ENRICHED)-

USDA

DIRECTIONS

8. Portion 1 cup (2 #8 scoops) per serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup red/orange vegetable, and 1/8 cup of dark green vegetable.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower

PRODUCTION NOTES

Do not overcook spiral pasta. This increases the volume.

Omit chicken for a vegetarian selection. Nutrition information and crediting information will need to be re-calculated if ingredients are altered.

SERVING NOTES

If the diced chicken is frozen, thaw in the refrigerator.

Serve as an entrée with garlic bread (The garlic bread is not included in the nutrient analysis).

PURCHASING GUIDE

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.

NUTRIENTS PER SERVING

Calories	293	Dietary Fiber	2.68 g	Sodium	706.00 mg	Sat. Fat	5.36 g
Carbohydrates	25.35 g	Protein	20.19 g	Total Fat	10.82 g	Trans Fat	0.00 g

RANCH PARMESAN CHICKEN PASTA (ENRICHED)- USDA

ILLUSTRATED STEPS FOR PREPARATION OF RANCH PARMESAN CHICKEN PASTA (ENRICHED) -USDA

1.



Parmesan cheese added to sauce mixture and stirring until the cheese is melted.

2.



Combine cooked pasta, vegetables, and chicken mixture.

3.



Mixture in pan before adding sauce

4.



Add sauce to mixture

5.



1 serving of Chicken Parmesan Pasta Chicken