

CHICKEN AND SAUSAGE JAMBALAYA USDA

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cup

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	10 pounds ounces
Sausage, Sliced, Pork and Beef, #1062	5 pounds
Onions, Frozen, Diced, #1610	1 quart + 2 cups
Peppers, Green, Diced, Frozen, #1613	3 quarts + 1 cup
Rice, Long Grain,Brown, Parboiled, #2139	6 pounds + 8 ounces
Water, Hot, Municipal	1 gallon + 1 quart
Salt, Table, #2723	1 tablespoon + 1 teaspoon
Oil, Vegetable, #2507	1 cup
Celery, Fresh, Diced, #4005	3 quarts + 1 cup
Tomatoes, Diced, #10 Can, #2828	2 quarts
Salt, Table, #2723	1 tablespoon
Pepper, Red or Cayenne, Ground, #2719	1 tablespoon + 1 teaspoon
Garlic Powder, #2709	1/4 cup
Thyme, Dried, #2732	1 tablespoon + 1 teaspoon
Parsley, Dried, Chopped, #2717	1/2 cup

DIRECTIONS

- If the chicken, sausage, green peppers, or onions are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.

CCP: Hold under refrigeration (41 degrees F or lower).

- To prepare the rice:

- Place the brown rice in a 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.

- Cook sausage in the steamer; do not overcook. Drain off the fat. Place cooked sausage and chicken in a tilt skillet or braising pan. Sauté it until heated thoroughly.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

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4. Heat the oil in braising pan or steam-jacketed kettle. Add the chopped peppers, onions, celery, tomatoes, seasonings to meat mixture.
Cook until the vegetables are tender.
5. Add the cooked rice to meat and vegetable mixture. Toss the mixture lightly to blend well and continue heating. Stir the mixture frequently.

CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.

6. Place three (3) gallons of Jambalaya in a steamtable pan (12' x 20" x 4").
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 rice for long periods of time will increase the volume and the yield.
7. Portion two (2) #8 scoops for each serving. Each portion provides 2 oz. eq. meat/meat alternate, 1 oz. eq. whole grain, and, ¼ cup other vegetable.

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

If the chicken, sausage, green peppers, or onions are frozen, thaw them in the refrigerator. Drain the green peppers and onions thoroughly on the day of assembly.

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	284	Dietary Fiber	1.68 g	Sodium	337.00 mg	Sat. Fat	2.78 g
Carbohydrates	26.24 g	Protein	17.09 g	Total Fat	11.69 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN AND SAUSAGE JAMBALAYA USDA

1.



Brown Rice in a steamtable pan

2.



Cooked onions and peppers

3.



Chicken and Sausage Jambalaya being served

4.



1 serving of Chicken and Sausage Jambalaya