

CHICKEN AND NOODLE CASSEROLE (ENRICHED)

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	6 pounds + 12 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, White, Fat Free (Skim) 1/2 pint	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

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.

MISCELLANEOUS NOTES

Yield: 50 servings is about 3 1/8 gallons

NUTRIENTS PER SERVING

Calories	215	Dietary Fiber	1.12 g	Sodium	252.00 mg	Sat. Fat	1.75 g
Carbohydrates	20.46 g	Protein	22.87 g	Total Fat	4.73 g	Trans Fat	0.00 g