

# CHICKEN SPAGHETTI (WGR)-BRIGGS

## MEAL COMPONENT CONTRIBUTION:

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

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ¾ cup

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



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	13 pounds + 8 ounces
Onions, Frozen, Diced, #1610	1 quart
Peppers, Green, Diced, Frozen, #1613	1 quart
Pasta, Spaghetti, WGR, #2135	5 pounds + 12 ounces
Broth, Chicken, Low Sodium, #2510	3 #3 cans
Soup, Cream of Chicken, Condensed, Canned, #2512	5 50 ounce cans , (50 ounces each)
Pimentos, Diced, Canned, #2817	1 cup
Water, Municipal, Mississippi	1 gallon
Cheese, American, Grated/Shredded, #1306	8 ounces

## DIRECTIONS

- If the chicken, green peppers, and 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) until ready for production.
- Break the spaghetti in half and set aside for Step 4.
- Cook the diced onions and diced green pepper in the chicken broth.
- Bring the broth to a boil. Slowly add spaghetti noodles to the boiling broth. Reduce the heat and simmer 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.  
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 spaghetti noodles, but RESERVE THE BROTH. Set spaghetti noodles aside until step 6.
- Combine the chicken and cream of chicken soup with spaghetti noodles. For each 100 servings, add enough water to the reserved broth from step 5 to measure 1 gallon. Mix the broth with the chicken mixture until thoroughly blended. Pour the mixture into steamtable pans (12" x 20" x 4"). For 100 servings, use 4 steamtable pans.
- 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.
- Garnish each pan with ¼ cup of cheese. Allow the cheese to melt before serving. Cover the pans and place them in the warmer 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.

# CHICKEN SPAGHETTI (WGR)-BRIGGS

## DIRECTIONS

9. Portion with a 6 ounce spoodle ( $\frac{3}{4}$  cup) or cut each pan 5 x 5 and serve with spatula for one serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole 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 4 hours.

## PRODUCTION NOTES

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

Chicken base may be used in place of chicken broth. Follow directions on package. If chicken base is used, the nutrient analysis must be re-calculated.

## 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	254	Dietary Fiber	1.77 g	Sodium	535.45 mg	Sat. Fat	2.82 g
Carbohydrates	26.31 g	Protein	23.56 g	Total Fat	6.11 g	Trans Fat	0.00 g

# CHICKEN SPAGHETTI (WGR)-BRIGGS

## ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN SPAGHETTI (WGR)- BRIGGS

1.



1 pan of Chicken Spaghetti before it is garnished with cheese.

2.



Melted cheese on the Chicken Spaghetti

3.



1 serving of Chicken Spaghetti