

Chicken & Noodles

Servings:	350.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Complex Food Prep

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Nutrition Information

Calories	222.02	Protein	15.71g
Fat	4.07g	SaturatedFat	0.41g
Trans Fat	0.00g	Cholesterol	87.95mg
Carbohydrates	28.35g	Fiber	0.82g
Sugar	1.42g	Sodium	144.44mg
Iron	1.48mg	Vitamin C	0.00mg
Vitamin A	0.00IU	Calcium	16.49mg

Ingredients

40 Pound Chicken, diced, cooked, frozen

36 Pound PASTA NOODL EGG FZ 4-3# REAMES

80 Fluid Ounce BASE CHIX LO SOD NO MSG 6-1# MINR

5 Gallon Water

UNPREPARED

17 Cup MIX GRAVY POULTRY LO SOD 8-22.6Z TRIO

Preparation Instructions

Thaw chicken overnight in refrigerator.

In stock pots or tilt skillet, bring chicken to a rolling boil. Drain and add chicken evenly to 6 steam table pans.

Also, bring 4 pots of water to a boil. Add 3 bags of noodles per each pot and cook for 25 minutes. Drain and Rinse off. Add noodles to steam table pans, 2 bags per pan.

Heat 5 gallons of water on the stove. Add 1 jar of chicken base per 1 gallon of water. Use this instead of canned chicken broth.

Mix per steam table pan 1 quart of water and 1 package of gravy mix. Add to steam table.