

# Chicken & Noodles

<b>Servings:</b>	350.00
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

Chicken & Noodles

## Nutrition Information

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