

# Chicken Alfredo

<b>Servings:</b>	1.00
<b>Serving Size:</b>	0.60
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Complex Food Prep

Chicken Alfredo

## Nutrition Information

<b>Calories</b>	7303.33	<b>Protein</b>	475.00g
<b>Fat</b>	187.67g	<b>SaturatedFat</b>	76.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	2061.33mg
<b>Carbohydrates</b>	890.33g	<b>Fiber</b>	22.00g
<b>Sugar</b>	78.00g	<b>Sodium</b>	6538.00mg
<b>Iron</b>	46.45mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	2652.00IU	<b>Calcium</b>	2312.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>2 1/2 Pound</b>	570533	CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	1/2 bag
<b>3 Each</b>	155661	SAUCE ALFREDO FZ 6-5 JTM	3 BAGS
<b>2 1/2 Pound</b>	292346	PASTA NOODL EGG 1/2 XTRA WD 2-5 GFS	Bring to boil 5 gallons of water, boil noodles until tender.
<b>1 Each</b>	152211	BREADSTICK WGRAIN 1.31Z 10-20CT	Ready to eat

## Preparation Instructions

Thaw chicken over night in refrigeration. Steam chicken until 140 degrees, Steam Alfredo sauce until 140 degrees, boil noodle until tender.

Mix all ingredients together, place back in steamer cook to 160 degrees. Serve with a 6 ounce ladle or a white dipper.

Makes approx. 50 servings

DISCLAIMER: DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY

THE INDIANA DEPARTMENT OF EDUCATION.