

# Chicken Mashed Potato bowl MTG

NO IMAGE

<b>Servings:</b>	192.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS EXCEL 12-28Z BAMER	192 #8 Scoop	RECONSTITUTE 1: Pour 4L (about 1 gallon plus 1 cup) of hot water (170-190°F) into 6" deep half-size steamtable pan. 2: Add all potatoes, stir for 15 seconds. 3: Let stand for 5 minutes, stir and serve.	613738
CORN CUT IQF 30 GFS	35 Pound		285620
GRAVY CHIX RSTD 12-49Z HRTHSTN	7 1/2 #5 CAN		516309
CHEESE CHED MLD SHRD 4-5 LOL	12 1/2 Pound		150250
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	12 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	327120

## Preparation Instructions

Directions:

WASH HANDS.

1. Cook potatoes according to recipe/package instructions.
2. Bake the chicken according to manufacturer instructions.

CCP: FINAL INTERNAL TEMPERATURE MUST REACH A MINIMUM OF 165°F FOR A MINIMUM OF 15 SECONDS.

3. Boil corn until 145°F.

4. In a 12oz bowl layer 1/2 cup potatoes (#8 scoop), 1/2 cup corn (4oz spoodle), 12 pieces of popcorn chicken, 2oz gravy (2oz spoodle), 1oz shredded cheese (#16 scoop)

5. Serve warm.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135°F.

Child Nutrition information: 1 Bowl provides= 1 c. starchy vegetable, 2 oz meat/meat alternate, 1 oz whole grain

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Notes:

## SLE Components

Amount Per Serving

<b>Meat</b>	3.00
<b>Grain</b>	1.00
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	1.39

## Nutrition Facts

Servings Per Recipe: 192.00

Serving Size: 1.00 Serving

### Amount Per Serving

<b>Calories</b>	392.67		
<b>Fat</b>	14.61g		
<b>SaturatedFat</b>	6.92g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	31.88mg		
<b>Sodium</b>	995.31mg		
<b>Carbohydrates</b>	54.14g		
<b>Fiber</b>	4.17g		
<b>Sugar</b>	2.73g		
<b>Protein</b>	15.54g		
<b>Vitamin A</b>	436.91IU	<b>Vitamin C</b>	12.38mg
<b>Calcium</b>	228.44mg	<b>Iron</b>	1.13mg