### **Cookbook for Otsego Elementary**

**Created by HPS Menu Planner** 

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**Chicken Alfredo** 

## **Chicken Alfredo**

Servings:	100.000	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-23308
School:	Otsego High School		

#### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, diced, cooked, frozen	10 Pound		100101
SAUCE ALFREDO FZ 6-5 JTM	14 2/7 Pound		155661
PASTA PENNE RIGATE 2-10 KE	7 1/7 Pound		635501

### **Preparation Instructions**

Place chicken and alfredo sauce in a 6 steamtable pan. Put into a preheated steamer for 30 minutes. Put pasta in a 6 steamtable pan and cover with hot water. Place in a preheated steamer for 5 minutes, stir and continue cooking for 4 more minutes or until al dente. When pasta is done drain if necessary and combine with chicken and sauce. Mix thoroughly and keep warm.

#### Meal Components (SLE)

Amount Per Serving				
Meat	2.75			
Grain	1.00			
Fruit	0.00			
GreenVeg	0.00			
RedVeg	0.00			
OtherVeg	0.00			
Legumes	0.00			
Starch	0.00			

Nutrition Facts Servings Per Recipe: 100.000 Serving Size: 6 00 Eluid Ounce

Serving Size. 6.00 Fluid Ourice				
Amount Pe	r Serving			
Calories		187.22		
Fat		3.02g		
SaturatedFa	at	0.51g		
<b>Trans Fat</b>		0.00g		
Cholesterol		36.84mg		
Sodium		108.50mg		
Carbohydrates		24.85g		
Fiber		1.14g		
Sugar		1.65g		
Protein		14.62g		
Vitamin A	37.64IU	Vitamin C	0.00mg	
Calcium	38.25mg	Iron	1.14mg	

\*All reporting of TransFat is for information only, and is not used for evaluation purposes