

Cookbook for Fishers Junior High

Created by HPS Menu Planner

Table of Contents

[Chicken 'n Noodles](#)

Chicken 'n Noodles

Servings:	600.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44514
School:	Fishers Junior High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PULLED WHT DRK BLND	7 1/2 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 350°F. 2. Place frozen chicken pieces on foil lined baking sheet coated with cooking spray. 3. Heat 25 to 30 minutes. UNSPECIFIED Not Currently Available	467802
PASTA NOODLE EGG WGRAIN 1/2 2-5#	2 1/2 Pound		402763
BUTTER ALT LIQ NT	4 Ounce		614640
ONION DEHY SUPER TOPPER	3/4 Cup		223255
BROTH CHIX NO MSG	2 1/4 Gallon	HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30/201340 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2/20133 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10/201315 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.	261564
SPICE PEPR BLK CRACKED	1 Teaspoon		516856
CELERY DCD IQF	1 Gallon		261513
CARROT DCD	1 Gallon		285640

Preparation Instructions

In a large kettle, combine chicken broth, onions, carrots, celery, pepper, butter and shredded chicken. Bring to a boil.

Slowly stir in noodles.

Boil for 35-45 minutes.

DO NOT DRAIN

Noodles will continue to thicken after cooking.

Add water as needed for consistency.

CCP: Heat to 165 degrees F or higher for at least 15 seconds

Scoop mixture from kettle into full steamtable pans.

CCP: Hold for hot service at 135 degrees F or higher.

Portion with 8oz ladle (1 cup)

Nutrition Facts

Servings Per Recipe: 600.00

Serving Size: 1.00 Cup

Amount Per Serving

Calories	18.73
Fat	0.55g
SaturatedFat	0.13g
Trans Fat	0.00g
Cholesterol	4.33mg
Sodium	48.00mg
Carbohydrates	1.95g
Fiber	0.22g
Sugar	0.29g
Protein	1.35g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 2.70mg	Iron 0.15mg

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

Nutrition - Per 100g

No 100g Conversion Available