

Chicken Alfredo Line with Garlic Toast

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46436
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	1/4 Pound	BOIL KEEP FROZEN Place sealed bag in a steamer or in boiling water. Heat Approximately 45 minutes or until product reaches serving temperature. CAUTION: Open bag carefully to avoid being burned.	722110
Water	1/4 Gallon	READY_TO_DRINK	Water
PASTA ROTINI	1/4 Pound		413360
CHICKEN, DICED, COOKED, FROZEN	1/4 Pound	STEAM	
SEASONING CREOLE 17Z	1/4 Tablespoon		171536
SEASONING GARLIC HRB NO SALT	1/4 Tablespoon		565164
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Place JTM Queso in perforated pan and steam 30-45minutes until internal temperatur reaches 135F

Place Chicken in steamer 30-45 minutes until reaches internal temp of 135F- Drain but leave some liquid.

Boil water in tilt kettle and add rotini- and cook till al dente 8-9minutes

Combine Drained pasta, queso and chicken with seasoning until well blended-

As it sits it will thicken

Hot hold 135F or above in steam pans for service

Meal Components (SLE)

Amount Per Serving

Meat	2.080
Grain	1.597
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	452.76
Fat	24.56g
SaturatedFat	6.98g
Trans Fat	0.01g
Cholesterol	50.08mg
Sodium	545.04mg
Carbohydrates	38.11g
Fiber	2.27g
Sugar	2.19g
Protein	20.22g
Vitamin A 0.00IU	Vitamin C 0.00mg
Calcium 172.00mg	Iron 5.07mg

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

Nutrition - Per 100g

No 100g Conversion Available