Chicken Alfredo

Servings:	50.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46219

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	5 Pound	BOIL KEEP FROZENPlace 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	4 Gallon	READY_TO_DRINK	Water
PASTA ROTINI	12 1/2 Pound		413360
CHICKEN, DICED, COOKED, FROZEN	4 Pound	STEAM	
SEASONING CREOLE 17Z	1 Tablespoon		171536
SEASONING GARLIC HRB NO SALT	1 Tablespoon		565164

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

7 timodric F or Corving	
Meat	2.080
Grain	0.597
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00 Serving Size: 8.00 Ounce

Amount Per Serving				
Calories	262.76			
Fat	9.56g			
SaturatedFat	4.48g			
Trans Fat	0.01g			
Cholesterol	50.08mg			
Sodium	385.04mg			
Carbohydrates	s 26.11g			
Fiber	1.27g			
Sugar	1.19g			
Protein	17.22g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 168.00	mg Iron 1.07mg			

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

Nutrition - Per 100g

	<u> </u>	
Calories	115.86	
Fat	4.21g	
SaturatedFat	1.98g	
Trans Fat	0.00g	
Cholesterol	22.08mg	
Sodium	169.77mg	
Carbohydrates	11.51g	
Fiber	0.56g	
Sugar	0.53g	
Protein	7.59g	
Vitamin A 0.00IU	Vitamin C	0.00mg
Calcium 74.08mg	Iron	0.47mg

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