# **Chicken Alfredo**

NO	IMAGE

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)

Starch

Amount Per Serving	
Meat	2.080
Grain	0.597
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000

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	26.11g	
Fiber	1.27g	
Sugar	1.19g	
Protein	17.22g	
Vitamin A 0.00IU	Vitamin C 0.00mg	
Calcium 168.00mg	Iron 1.07mg	

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

#### Nutrition - Per 100g

Calories		115.86	
Fa	at	4.21g	
Satura	tedFat	1.98g	
Trans	s Fat	0.00g	
Chole	sterol	22.08mg	
Sod	ium	169.77mg	
Carboh	ydrates	11.51g	
Fib	er	0.56g	
Sug	gar	0.53g	
Prot	tein	7.59g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	74.08mg	Iron	0.47mg

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