

Chicken Alfredo

NO IMAGE

Servings:	300.00	Category:	Entree
Serving Size:	6.00 Fluid Ounce	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51163
School:	Benton Jr -Sr High		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	30 Pound		100101
BASE CHIX LO SOD NO MSG	1 1/2 Pound		580589
Water	1 1/2 Gallon	READY_TO_DRINK	Water
SAUCE ALFREDO FZ	9 Package		155661
MARGARINE SLD	1 1/2 Pound		733061
2% White Low Fat Milk	1 1/2 Gallon		2% white milk
PASTA SPAG 51 WGRAIN	25 Pound		221460

Preparation Instructions

1. Add water, milk and chicken base to kettle. Stir until base is dissolved. Heat.
 2. Add bagged sauce to pot of milk. Stir until smooth. Add chicken. Continue to simmer.
 3. In another steam kettle, cook spaghetti until al dente.
 4. Drain the pasta. Add the alfredo sauce, mix.
 5. If too thick add extra water. Up to 2 gallons.
 6. Make 2 gallons of extra broth to keep on hand if needed to add when serving.
 7. Don't over stir and make it into mush.
 8. Put in steam table pans and hold at 165 degrees.
- Serve 6 oz. serving.

Meal Components (SLE)

Amount Per Serving

Meat	2.750
Grain	1.250
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving	
Calories	329.77
Fat	11.42g
SaturatedFat	4.95g
Trans Fat	0.04g
Cholesterol	57.41mg
Sodium	627.53mg
Carbohydrates	33.71g
Fiber	2.67g
Sugar	6.04g
Protein	21.74g
Vitamin A 120.00IU	Vitamin C 0.00mg
Calcium 255.85mg	Iron 1.33mg

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

Nutrition - Per 100g

No 100g Conversion Available