#### **Chicken Parmesan**

## NO IMAGE

Servings:	60.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-30992

#### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST BRD CKD WGRAIN 3.75Z	60 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.	525480
CHEESE MOZZ SHRD	2 Pound		645170
SAUCE MARINARA A/P	1 1/2 #10 CAN		592714
PASTA SPAG 51 WGRAIN	8 Pound		221460

#### **Preparation Instructions**

- 1. Spray steamtable pans with pan coating. Place chicken patties into pans, 3x4. Cook according to package direction, approx. 8-10 minutes or to an internal temperature of 140F.
- 2. Cook pasta in boiling water until al dente, drain. Pour into steam table pans and hold for hot service. CCP: Hold for hot service at 140F or greater.
- 3. Sprinkle shredded mozzarella over chicken patties, 6 oz per pan. Cover with marinara sauce, about 1 qt 2 cups per pan.
- 4. Place pans in warmer to allow cheese to melt and sauce to warm through.
- 5. Serve 1 cup pasta with 1 chicken patty.

# **Meal Components (SLE)**

2.533
3.133
0.000
0.000
4.071
0.000
0.000
0.000

#### **Nutrition Facts**

Servings Per Recipe: 60.00 Serving Size: 1.00 Cup

Amount Per Serving						
Cal	ories	737.36				
F	at	21.87g				
SaturatedFat		3.37g				
Trans Fat		0.00g				
Cholesterol		53.00mg				
Sodium		2622.24mg				
Carbohydrates		99.14g				
Fiber		18.73g				
Sugar		32.40g				
Protein		41.67g				
Vitamin A	0.00IU	Vitamin C	0.00mg			
Calcium	240.41mg	Iron	8.87mg			

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

### **Nutrition - Per 100g**

No 100g Conversion Available