

Chicken Spaghetti



Servings:	40.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17348

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO DCD W/CHILIES	1 #2.5CAN	Ready to eat.	193141
PASTA SPAGHETTI 10IN	1 Pound	USE 1 GALLON OF BOILING WATER PER POUND OF PASTA. WHEN WATER HAS REACHED A BOIL, ADD 1 TABLESPOON OF SALT PER GALLON TO BRING OUT PASTA'S NATURAL FLAVORS. STIR PASTA OCCASIONALLY TO PREVENT STICKING AND KEEP WATER AT A ROLLING BOIL. SAVE TIME IN YOUR OPERATION BY PRE-COOKING PASTA: UNDERCOOK BY 2 MINUTES BASED ON SUGGESTED COOK TIMES; THEN SHOCK IMMEDIATELY IN ICE-WATER. DRAIN WELL. DRIZZLE LIGHTLY WITH OLIVE OIL AND PRE-PORTION INTO AIR-TIGHT CONTAINERS. REHEAT BY DIPPING PASTA INTO BOILING WATER FOR 1 MINUTE. IF PASTA IS USED ON A STEAM TABLE, IN SOUPS, OR BAKED DISHES, REDUCE COOK TIME BY ONE-FOURTH. PASTA WILL CONTINUE TO ABSORB MOISTURE WHILE BAKING.	654560
CHIX CKD SHRD WHT IQF	5 Pound	READY TO USE. ONLY NEED TO THAW PRIOR TO SERVING. HOWEVER, FROZEN PRODUCT MAY BE ADDED TO RECIPE AND THEN 1) WARMED OR COOKED, OR 2) ALLOWED TO THAW OVERNIGHT IN REFRIGERATOR (EXAMPLE: WALDORF CHICKEN SALAD)	617760
SAUCE CHS CHED	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.	271081
SOUP CRM OF CHIX	1 #5 CAN	UNPREPARED Slowly Mix Soup + 1 2 Can Water + 1 2 Can Milk** With Whisk. Stove: Heat, Stirring Occasionally.	695513

Description Measurement		Prep Instructions	DistPart #
CHEESE CHED SHRD	1 1/2 Cup	Ready to eat.	199720

Preparation Instructions

Heat chicken, cheese sauce, cream of chicken and diced tomatoes.

Cook noodles.

Mix together and place in hotel pans.

Bake until 165.

Top with shredded cheese and bake until melted.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

8 ounce spoodle

Meal Components (SLE)

Amount Per Serving

Meat	3.249
Grain	0.400
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 8.00 Ounce

Amount Per Serving			
Calories		298.81	
Fat		13.13g	
SaturatedFat		7.28g	
Trans Fat*		0.00g	
Cholesterol		80.43mg	
Sodium		750.50mg	
Carbohydrates		15.49g	
Fiber		0.53g	
Sugar		2.59g	
Protein		29.73g	
Vitamin A	603.91IU	Vitamin C	0.00mg
Calcium	226.84mg	Iron	0.65mg

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

Nutrition - Per 100g

Calories		131.75
Fat		5.79g
SaturatedFat		3.21g
Trans Fat*		0.00g
Cholesterol		35.46mg
Sodium		330.91mg
Carbohydrates		6.83g
Fiber		0.23g
Sugar		1.14g
Protein		13.11g
Vitamin A	266.28IU	Vitamin C 0.00mg
Calcium	100.02mg	Iron 0.28mg

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