

# Chicken Mashed Potato Bowl



<b>Servings:</b>	40.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	9.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-44027
<b>School:</b>	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS XTRA RICH LO SOD	2 Quart 1 Pint (10 Cup)	RECONSTITUTE 1: Pour 2 gallons boiling water in mixing bowl. 2: HAND MIX: Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. MACHINE MIX: Using whip attachment, mix on low; slowly add product. Scrape bowl, whip on high until fluffy (2 minutes). 3: Ready to serve or to add recipe ingredients. [Alternate] Add more boiling water to make potatoes thinner, more potatoes to make thicker. This is a no salt product, season to taste.	222585
SAUCE CHS WHT CRMY ULTIM 6-106Z LOL	6 Pound 10 Ounce (106 Ounce)	READY_TO_EAT Ready to use, after heating, straight from pouch. Heat unopened pouch to 145-155°F. See package for detailed preparation. Boil unopened pouch for 12-15 minutes or steam unopened pouch in steamer for 12-15 min. Serve or hold between 145 - 155°F. Do not microwave unopened pouch. Use caution when handling hot sauce and pouch.	310742
CHIX PCORN LRG WGRAIN CKD	5 1/3 Pound	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
CORN CUT IQF	1 Pound 4 Ounce (20 Ounce)		283730
CHEESE CHED SHRD	1 Pound 4 Ounce (20 Ounce)	Ready to eat.	199720

# Preparation Instructions

Prepare mashed potatoes according to the manufacturer's instructions. Hold warm until service.

Heat Ultimate Creamy White™ Cheese Sauce until temperature reaches 165°F for 15 seconds. Hold warm until service.

Place chicken onto sheet pan; bake at 325°F until internal temperature reaches 165°F. Hold warm until service.

Steam corn until internal temperature reaches 150°F. Hold warm until service.

To serve, portion 1/4 cup (#16 scoop) mashed potatoes into the serving dish. Top with 2 ounces of breaded chicken and 1/2 cup (#8 scoop) corn. Ladle 2 ounces (#16 scoop) cheese sauce over top. Sprinkle with 1/2 ounce Cheddar cheese.

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

CCP: Maintain hot food at 140°F or above

## Meal Components (SLE)

Amount Per Serving	
Meat	2.459
Grain	0.496
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	1.000

## Nutrition Facts

Servings Per Recipe: 40.00			
Serving Size: 9.00 Serving			
Amount Per Serving			
Calories		492.84	
Fat		20.72g	
SaturatedFat		10.45g	
Trans Fat*		0.00g	
Cholesterol		76.20mg	
Sodium		737.20mg	
Carbohydrates		50.07g	
Fiber		5.49g	
Sugar		2.00g	
Protein		25.37g	
Vitamin A	99.14IU	Vitamin C	0.00mg
Calcium	269.76mg	Iron	1.41mg

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

## Nutrition - Per 100g

No 100g Conversion Available