

# Chicken Alfredo

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

<b>Meat</b>	2.750
<b>Grain</b>	1.250
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 300.00

Serving Size: 6.00 Fluid Ounce

Amount Per Serving			
<b>Calories</b>		329.77	
<b>Fat</b>		11.42g	
<b>Saturated Fat</b>		4.95g	
<b>Trans Fat</b>		0.04g	
<b>Cholesterol</b>		57.41mg	
<b>Sodium</b>		627.53mg	
<b>Carbohydrates</b>		33.71g	
<b>Fiber</b>		2.67g	
<b>Sugar</b>		6.04g	
<b>Added Sugar</b>		0.00g	
<b>Protein</b>		21.74g	
<b>Vitamin A</b>	120.00mcg	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	255.85mg	<b>Iron</b>	1.33mg

## Nutrition - Per 100g

No 100g Conversion Available