

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 CAN	Ready to eat.	193141
PASTA SPAGHETTI 10IN	16 Ounce	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
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

Amount Per Serving

Amount Per Serving	
Meat/Meat Alternate	3.249
Grain	0.400
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 8.00 Ounce

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

Nutrition - Per 100g

Nutrition - Per 100g	
Calories	131.75
Fat	5.79g
Saturated Fat	3.21g
Trans Fat	0.00g
Cholesterol	35.46mg
Sodium	330.91mg
Carbohydrates	6.83g
Fiber	0.23g
Total Sugar	1.14g
Added Sugar	0.00g
Protein	13.11g
Vitamin A 266.28mcg	Vitamin C 0.00mg
Calcium 100.02mg	Iron 0.28mg