

# 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	10 Cup	<b>RECONSTITUTE</b> 1: Pour 2 gallons boiling water in mixing bowl. 2: <b>HAND MIX:</b> Add potatoes, stir constantly with whisk. Let stand for 1 minute, stir well and serve. <b>MACHINE MIX:</b> 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	106 Ounce	<b>READY_TO_EAT</b> 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	<b>BAKE</b> <b>FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.</b>	536620
CORN CUT IQF	20 Ounce		283730
CHEESE CHED SHRD	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

Amount Per Serving

<b>Meat/Meat Alternate</b>	1.602
<b>Grain</b>	0.496
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	1.000

## Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 9.00 Serving

Amount Per Serving	
<b>Calories</b>	374.70
<b>Fat</b>	12.55g
<b>Saturated Fat</b>	5.15g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	53.01mg
<b>Sodium</b>	397.11mg
<b>Carbohydrates</b>	47.75g
<b>Fiber</b>	5.49g
<b>Total Sugar</b>	2.00g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	18.30g
<b>Vitamin A</b> 99.14mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 43.85mg	<b>Iron</b> 1.41mg

## Nutrition - Per 100g

No 100g Conversion Available