

# Chicken Spaghetti

|                      |            |                       |                  |
|----------------------|------------|-----------------------|------------------|
| <b>Servings:</b>     | 40.00      | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 8.00 Ounce | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch      | <b>Recipe ID:</b>     | 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<br>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<br>Slowly Mix Soup + 1<br>2 Can Water + 1<br>2 Can Milk** With Whisk.<br>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

| <b>Amount Per Serving</b>       |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 3.249 |
| <b>Grain</b>                    | 0.400 |
| <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>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 8.00 Ounce

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

## Nutrition - Per 100g

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