

Chicken Mashed Potato Bowl



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO PRLS XTRA RICH LO SOD	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	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	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

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

Nutrition Facts

Servings Per Recipe: 40.00

Serving Size: 9.00 Serving

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

Nutrition - Per 100g

No 100g Conversion Available