

Chicken Alfredo Line with Garlic Toast



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-46436
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE CHS QUESO BLANCO FZ	1/4 Pound	BOIL KEEP FROZEN Place 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.	722110
Water	1/4 Gallon	READY_TO_DRINK	Water
PASTA ROTINI	1/4 Pound		413360
CHICKEN, DICED, COOKED, FROZEN	1/4 Pound	STEAM	
SEASONING CREOLE 17Z	0 Cup		171536
SEASONING GARLIC HRB NO SALT	0 Cup		565164
garlic toast	1 Serving	Spray sheet pan with butter spray Place Texas toast on a sheet pan spread liquid garlic butter on the top of the bread- 1/2 tablespoon per slice Toast in a convection oven until lightly brown- approximately 5-7minutes Place in heat and hold until ready to serve Cook to the line during service	R-44446

Preparation Instructions

Place JTM Queso in perforated pan and steam 30-45minutes until internal temperatur reaches 135F

Place Chicken in steamer 30-45 minutes until reaches internal temp of 135F- Drain but leave some liquid.

Boil water in tilt kettle and add rotini- and cook till al dente 8-9minutes

Combine Drained pasta, queso and chicken with seasoning until well blended-

As it sits it will thicken

Hot hold 135F or above in steam pans for service

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.080
Grain	1.597
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: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
Calories	373.36**
Fat	24.16g**
Saturated Fat	6.98g**
Trans Fat	0.01g**
Cholesterol	50.08mg**
Sodium	550.04mg**
Carbohydrates	22.44g**
Fiber	1.48g**
Total Sugar	1.40g**
Added Sugar	1.00g**
Protein	17.44g**
Vitamin A 0.00mcg**	Vitamin C 0.00mg**
Calcium 202.00mg**	Iron 1.36mg**

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available