

# Chicken Alfredo with Garlic Toast



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        | <b>Recipe ID:</b>     | R-44261          |

## Ingredients

| Description     | Measurement | Prep Instructions  | DistPart # |
|-----------------|-------------|--|------------|
| Chicken Alfredo | 8 Serving   | 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 | R-46219    |
| 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

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## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.000 |
| <b>Grain</b>                    | 2.000 |
| <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: 1.00

Serving Size: 1.00 Serving

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

## Nutrition - Per 100g

No 100g Conversion Available