

# Buffalo Chicken Spaghetti

NO IMAGE

|                      |          |                       |                  |
|----------------------|----------|-----------------------|------------------|
| <b>Servings:</b>     | 100.00   | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Cup | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | R-56712          |

## Ingredients

| Description                   | Measurement  | Prep Instructions   | DistPart # |
|-------------------------------|--------------|---|------------|
| SAUCE CHS QUESO BLANCO FZ     | 10 Pound     | <b>BOIL</b><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. | 722110     |
| diced chicken                 | 10 Pound     | Thaw in frige 36-41 degrees. Use within 2 days  | 110530     |
| PASTA SPAGHETTI 10IN          | 7 Pound      |   | 654560     |
| SPICE GARLIC POWDER           | 1/2 Cup      |   | 224839     |
| SPICE PEPR BLK REG FINE GRIND | 3 Tablespoon |   | 225037     |
| SPICE ONION POWDER            | 3 Teaspoon   |   | 126993     |
| 1 % White Milk                | 1 1/2 Cup    |   | 1% White   |
| Shredded Cheddar Cheese       | 2 1/2 Pound  |   | 100003     |
| BREADSTICK PLAIN 8IN          | 100 Each     | <b>BAKE</b><br>Bake for 5 minutes at 350 degrees F.   | 219610     |

## Preparation Instructions

1. Thaw queso and diced chicken under refrigeration of 40 F or below for 24-72 hours

## Preparation

- 1 Boil water - add salt and cook pasta till al dente firm, drain and rinse
2. divide chicken into three steam table pans
3. Add Buffalo sauce, milk, queso and spices to chicken- Steam until mixture reaches 160F
4. stir and then divide pasta into three steam pans
4. INcorporate all ingredients, cover pan and bake until mixture reaches 140F
5. Top each pan with shredded cheese and hold 135F or higher until service

Serve 1 cup with breadstick

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.800 |
| <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: 100.00

Serving Size: 1.00 Cup

| Amount Per Serving       |                         |
|--------------------------|-------------------------|
| <b>Calories</b>          | 450.78                  |
| <b>Fat</b>               | 16.58g                  |
| <b>Saturated Fat</b>     | 6.88g                   |
| <b>Trans Fat</b>         | 0.01g                   |
| <b>Cholesterol</b>       | 67.35mg                 |
| <b>Sodium</b>            | 725.00mg                |
| <b>Carbohydrates</b>     | 82.63g                  |
| <b>Fiber</b>             | 2.20g                   |
| <b>Total Sugar</b>       | 3.31g                   |
| <b>Added Sugar</b>       | 1.00g**                 |
| <b>Protein</b>           | 25.40g                  |
| <b>Vitamin A</b> 0.00mcg | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 218.00mg  | <b>Iron</b> 2.51mg      |

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

## Nutrition - Per 100g

No 100g Conversion Available