

Chicken & Noodles



| | | | |
|----------------------|--------------------------------|-----------------------|-------------------|
| Servings: | 300.00 | Category: | Entree |
| Serving Size: | 1.00 Cup | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-57783 |
| School: | Tri-County Intermediate School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|------------------|--|------------|
| BROTH CHIX NO MSG | 12 Gallon | <p>HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.</p> | 261564 |
| PASTA NOODL KLUSKI AMISH | 15 Pound | | 456632 |
| ONION DEHY CHPD | 7 1/2 Tablespoon | | 263036 |
| BUTTER BLND SLD EURO ZT | 3 Cup | <p>READY_TO_EAT Ready to use.</p> | 648560 |
| FLOUR WHOLE WHEAT STONE GROUND | 5 5/8 Cup | 5 1/4 cup + 6 Tbsp. | 330094 |
| MILK DRY N/F INSTANT | 9 Cup | Reconstituted. | 255917 |
| SPICE PEPR BLK REG FINE GRIND | 3 Tablespoon | | 225037 |
| Chicken, Diced, Cooked, Frozen | 38 1/4 Pound | | 100101 |

Preparation Instructions

1. Heat chicken stock to boiling. Slowly stir in noodles and onions. Boil, uncovered, for 6 minutes. DO NOT DRAIN.
2. Melt butter. Add flour and stir until smooth.
3. Add flour mixture, milk, and pepper, and chicken to noodles. Stir gently to combine.
4. Stir occasionally until thickened. CCP: Heat to 165 degrees or higher for at least 15 seconds.
5. Pour into medium half-steamtable pans (10"x12"x4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.
6. CCP: Hold for hot service at 135 degrees or higher. Portion with 8 oz ladle (1 cup).

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 2.000 |
| Grain | 0.750 |
| 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: 300.00

Serving Size: 1.00 Cup

| Amount Per Serving | |
|---------------------------|---------------------------|
| Calories | 202.19 |
| Fat | 5.62g |
| Saturated Fat | 1.41g |
| Trans Fat | 0.00g |
| Cholesterol | 95.44mg |
| Sodium | 459.46mg |
| Carbohydrates | 19.33g |
| Fiber | 0.65g |
| Total Sugar | 1.45g |
| Added Sugar | 0.00g |
| Protein | 17.14g |
| Vitamin A 20.40mcg | Vitamin C 0.00mg** |
| Calcium 34.48mg | Iron 0.96mg |

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

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|----------|
| Calories | 237.54 | | |
| Fat | 6.60g | | |
| Saturated Fat | 1.65g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 112.12mg | | |
| Sodium | 539.78mg | | |
| Carbohydrates | 22.71g | | |
| Fiber | 0.76g | | |
| Total Sugar | 1.70g | | |
| Added Sugar | 0.00g | | |
| Protein | 20.13g | | |
| Vitamin A | 23.97mcg | Vitamin C | 0.00mg** |
| Calcium | 40.51mg | Iron | 1.13mg |

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