

# Chicken Alfredo

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-58025
<b>School:</b>	Tri-County Jr./Sr. High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Water	12 Gallon		Water
PASTA ROTINI 51 WGRAIN	8 Pound		229951
SOUP CRM OF CHIX	6 #5 CAN		695513
CREAMER HLF & HLF	6 Quart		487961
SPICE PEPR WHITE GRND	4 Teaspoon		513776
SPICE GARLIC POWDER	2 Teaspoon		513857
CHEESE PARM GRTD	3 Quart		252948
CHIX DCD 1/2 WHT/DARK CKD 2-5 TYSON	13 Pound		570533

## Preparation Instructions

1. Heat water to a rolling boil.
  2. Slowly add pasta. Stir constantly, until water boils again. Cook about 8 minutes or until al dente; stir occasionally. DO NOT OVERCOOK. Drain well.
  3. Pour into steam table pans (12" x 20" x 4").  
For 50 servings, use 2 pans.  
For 100 servings, use 4 pans.
- Critical Control Point: Hold pasta at 135 °F or higher.

4. Combine soup, half and half, pepper, garlic, Parmesan cheese, and chicken. Cook over medium heat for 5-10 minutes, stirring often.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

5. Combine noodles and sauce immediately before serving.

Critical Control Point: Hold for hot service at 135 °F or higher.

6. Portion with 8 fl oz spoodle (1 cup).

## Meal Components

Amount Per Serving

Amount Per Serving	
<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	1.250
<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>	405.74
<b>Fat</b>	16.85g
<b>Saturated Fat</b>	8.61g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	94.10mg
<b>Sodium</b>	698.57mg
<b>Carbohydrates</b>	39.08g
<b>Fiber</b>	2.56g
<b>Total Sugar</b>	5.54g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	23.46g
<b>Vitamin A</b> 426.08mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 197.38mg	<b>Iron</b> 1.70mg

## Nutrition - Per 100g

Nutrition - Per 100g	
<b>Calories</b>	425.93
<b>Fat</b>	17.69g
<b>Saturated Fat</b>	9.04g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	98.78mg
<b>Sodium</b>	733.33mg
<b>Carbohydrates</b>	41.02g
<b>Fiber</b>	2.69g
<b>Total Sugar</b>	5.82g
<b>Added Sugar</b>	0.00g
<b>Protein</b>	24.63g
<b>Vitamin A</b> 447.28mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 207.20mg	<b>Iron</b> 1.78mg