

Chicken Alfredo With a Twist

Component: Meat/Meat Alternate-Grains

Recipe Category: Main Dish

Recipe #D-54r

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
Water		6 gallons			<p>1. If starting with raw chicken, prepare according to recipe named "chicken breast for salads and dishes."</p> <p>2. Heat water to a rolling boil</p> <p>3. Slowly add pasta. Stir constantly, until water boils again. Cook about 8 minutes or until al dente; stir occasionally.</p> <p>DO NOT OVERCOOK. Drain well.</p> <p>4. Pour into steam table pans (12" x 20" x 4"). For 50 servings, use 2 pans.</p> <p>5. Combine soup, fat free half-and-half, pepper, garlic powder, Parmesan cheese, and cooked chicken for sauce. Heat on medium heat in saucepan until hot and sauce is smooth and uniform.</p> <p>6. CCP: Heat to 165 °F or higher for at least 15 seconds.</p> <p>7. Combine noodles and sauce immediately before serving.</p> <p>8. CCP: Hold for hot service at 135 °F or higher.</p>
Rotini pasta, whole-grain, dry	4 lb	5 qt 1 ½ cups			
Low-fat, reduced-sodium cream of chicken soup, condensed	9 lb 6 oz	1 gal ¾ qt (3 No. 3 cans)			
Fat-free half and half		3 qt			
Ground white (or black) pepper		2 tsp			
Garlic powder (adjust as needed)		1 tsp			
Parmesan cheese, grated	1 lb 1 oz	1 ½ qt			
<p>Frozen, cooked diced chicken, thawed, ¼-inch or smaller pieces for under 3 years old and ½-inch piece for 3 years old and older.</p> <p>OR</p> <p>Raw chicken, prepared according to recipe: "chicken for salads and dishes" and cut ¼-inch or smaller pieces for under 3 years old and ½-inch piece for 3 years old and older.</p>	6 lb 8 oz cooked	1 gal 1 ¼ qt		OR 50 servings	

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Notes:

Keep noodles and sauce separate until serving time to maintain consistency of sauce.
Sauce will thicken upon standing.
Nutrient Information calculated using Food Processor

Serving: 1 cup (8 fl oz spoodle) provides 2 ¼ oz equivalent meat and 1¼ oz equivalent grains.

1-2 years: ½ cup

3-5 years: ¾ cup

6-18 years: 1 cup

Nutrients Per Serving

Calories	345	Saturated Fat	3.45 g	Iron	1.94 mg
Protein	23.12 g	Cholesterol	54.31 mg	Calcium	155.13 mg
Carbohydrate	41.76 g	Vitamin A	53.34 RAE	Sodium	620.42 mg
Total Fat	9.01 g	Vitamin C	0.41 mg	Dietary Fiber	4.04 g