Chicken Stir Fry (544)

(Chicken Stir Fry MC544)

Meat/Meat Alternate-Vegetable-Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Soy sauce		1 Cup		2 Cup		1. Dissolve cornstarch in soy sauce. Add spices.
Cornstarch		¾ Cup 2 Tbsp.		1 ¾ Cup		
Ginger, ground		½ Tsp		1 Tsp		
Garlic, powder		3 Tbsp		3/8 Cup		
Pepper, white		2 Tsp		1 Tbsp 1 Tsp		
Chicken Stock		½ Gal		1 Gal		
						2. Heat chicken stock to a boil and slowly stir in cornstarch mixture. Return to simmer. 3. Cook for 3-5 minutes, until thickened. Remove from heat. Keep warm until used.
Broccoli, raw, flowerettes	5 lb 10 oz		11 lb 4 oz			4. Saute sliced carrots in oil for 4 minutes. Add diced onions, cook for 1 more minute. Add chopped broccoli and cook for 2 more minutes. Remove to steam table pan and place in warmer until ready for use in recipe preparation. (Batch cook. Prepare no more than 50 portions per batch). *CCP: Heat to an internal temperature of 165 F for 15 seconds*
Carrots, raw	5 lb10 oz		11 lb 4 oz			
Onions, fresh, yellow, diced	1 lb 4 oz		2 lb 8 oz			
Oil, soybean		1/2 Cup		1 Cup		
Oil, soybean		1 Cup		2 Cup		5. Sauté chicken in oil for 3-5 minutes. 6. Add chicken to vegetables in steamtable pan. Add sauce and mix to coat chicken and vegetables with sauce. Heat to serving temperature.
Chicken, diced, ckd, frz	9 lb		18 lb			
Rice		1 ½ Gal 1 Cup		3 1/8 Gal		7. Prepare rice according to recipe. *CCP: Hold for hot service at 135 F or higher.*
						8. Portion 1 cup (8 ounce ladle or 2 #8 scoops) chicken mixture over ½ cup rice (#8 scoops).

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Chicken Stir Fry (Continued)

						CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated

Serving: 1 cup (2 No. 8 scoops) provides 2 oz meat, 1 grain/bread, and 5/8 cup of vegetable

Yield: 50 servings: 23 lb 4 oz
100 servings: 46 lb 8 oz

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	383		Iron	3.14	Mg	Protein	28.25	G	Percent ⇒	Protein	29.49%
Cholesterol	73	Mg	Calcium	64.64	Mg	Carbohydrates	37.04	G	Of ⇒	Carbohydrates	38.67%
Sodium	1198	Mg	Vitamin A	1528	RE	Total Fat	13.58	G	Calories ⇒	Total Fat	31.89%
Dietary Fiber	3.74	G	Vitamin C	53.14	Mg	Saturated Fat	2.76	G	From ⇒	Saturated Fat	6.48%

Production Notes:
Special Tips:
1) For an authentic Oriental flavor, substitute ¼ cup of sesame oil for ¼ cup of soybean oil to sauté chicken, for each 50 servings.

2) Fresh vegetable mixes can be varied to include combinations of bean sprouts, broccoli, cabbage, celery, Chinese pea pods, onions, peppers, and water chestnuts.

Serving Notes:
Serve over ½ cup steamed rice.

Purchasing Guide:
Use commodity products when available

May substitute 25 lb of frozen mixed Oriental vegetables in place of the broccoli, carrots, and onions.

Miscellaneous Notes:

Potato Loaded with Fajita Chicken (560)

(Potato Loaded with Fajita Chicken)

Meat/Meat Alternate -Vegetable

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Potato baked, flesh & skin....	.....	50 large 3-4.25".....	.....	100 large 3-4.25".....	.....	POTATO BAKING INSTRUCTIONS: 1. Wash potatoes thoroughly. Scrub with vegetable brush. 2. To steam: Place in perforated baking pans and steam until done, approximately 1 hour and 15 minutes. To bake: Place on baking sheet pan and cover tightly with aluminum foil Or lid and bake at 400 F for 1 ½ hours. 3. Serve immediately or cover and place in warmer until ready for service *CCP: Internal temperature of product must register 165 F for 15 seconds or longer.*
Chicken strips, grilled.....	6 lb 4 oz.....	.....	12 ½ lb.....	.....	.....	4. Heat according to Package Directions. *CCP: Heat product to minimum temperature of 140 F.*
Pepper, swt, green, raw, strips..... Peppers, swt, red, raw..... Onions, fresh, yellow, diced..	1 lb 4 oz..... 1 lb 4 oz..... 1 lb.....	....	2 lb ½ lb ..... 2 lb ½ lb ..... 2 lb.....	....	....	5. Sauté or steam peppers and onions until crispy tender. If sautéed, spray surface with vegetable spray.
Sauce, cheese, Nacho flavoring.....	.....	1 #10 can.....	.....	2 # 10 can.....	.....	6. Open cans and heat sauce until warm. *CCP: Heat product to minimum temperature of 140 F.*

Serving: 1 loaded potato provides 2-oz meat/meat alternate and ½ c. vegetable

Yield: 50 servings: 50 potatoes
100 servings: 100 potatoes

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Potato Loaded with Fajita Chicken (Continued)

SERVING OF LOADED BAKED POTATO

7. Slice potato in half without completely dividing. Place in potato boat.
8. Serve a 2 oz portion of meat, 2 fluid ounce portion of pepper and onion mixture, and top with 2 ounces of nacho cheese sauce.
9. Cover and place in warmer until ready for service.

CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Discard any leftovers.

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	452		Iron	4.08	Mg	Protein	21.17	G	Percent ⇒	Protein	18.74%
Cholesterol	49	Mg	Calcium	119.49	Mg	Carbohydrates	71.60	G	Of ⇒	Carbohydrates	63.40%
Sodium	1103	Mg	Vitamin A	78	RE	Total Fat	10.22	G	Calories ⇒	Total Fat	20.37%
Dietary Fiber	7.17	G	Vitamin C	60.96	Mg	Saturated Fat	2.56	G	From ⇒	Saturated Fat	5.10%

Production Notes:

Serving Notes:
Leftover assembled baked potato should be discarded

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Hawaiian Chicken (554)

(Hawaiian Chicken MC 554)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	*40* Servings		*80* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Pineapple, cnd, tidbits in juice	5 lb		10 lb			1. Combine pineapple (with juice), apple juice, honey, and chicken base. Bring to a boil. Reduce heat and simmer for 5 minutes.
Apple Juice, 100%		½ can 11.5 oz.		1 can 11.5 oz.		
Honey		¾ Cup		1 ½ Cup		
Base, chicken	2 oz			4 oz		
Chicken, 8 cut, frzn	20 lb		40 lb			2. Rinse chicken in cold water. Drain well. Arrange chicken on sheet pans. (18"x26"x1").
						3. Pour pineapple sauce over chicken. 4. Bake uncovered until tender, checking frequently: Conventional Oven: 425°F, 45 minutes Convection Oven: 375°F, 30 minutes. *CCP: Internal temperature of product must register 165° F for 15 seconds or longer.* 5. Transfer to steamtable pans (12"x20"x2 ½ ") for serving or place in warmer until ready for service. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated* 6. Portion 1 breast, or 1 drumstick and 1 wing, or 1 thigh with back per serving.

Serving: 1 portion provides 2-oz meat/meat alternate

Yield: 40 servings: 40 portions
80 servings: 80 portions

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Hawaiian Chicken (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	197		Iron	1.07	Mg	Protein	21.41	G	Percent ⇒	Protein	43.42%
Cholesterol	65	Mg	Calcium	19.27	Mg	Carbohydrates	15.28	G	Of ⇒	Carbohydrates	31.00%
Sodium	269	Mg	Vitamin A	14	RE	Total Fat	5.55	G	Calories ⇒	Total Fat	25.33%
Dietary Fiber	0.47	G	Vitamin C	5.61	Mg	Saturated Fat	1.49	G	From ⇒	Saturated Fat	6.81%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available.
If using purchased chicken pieces, refer to the Food Buying Guide or check for CN labels.

Miscellaneous Notes:

Chicken Tetrazzini (550)

(Chicken Tetrazzini MC 550)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Table salt		2 Tsp		1 Tbsp 1 Tsp		1. Boil water and salt in a steam-jacketed kettle or stock pot. Add spaghetti. Cook until firm-tender, 8 minutes. Drain. Place in shallow containers, cover and refrigerate (41 F or lower) until needed in recipe preparation.
Water		3 Gal		6 Gal		
Pasta, spaghetti, extra thin	3 lbs 10 oz		7 lb 4 oz			
Onions, fresh	1 lb 8 oz		3 lb			2. Spray steam-jacketed kettle or large saucepan with food release spray. 3. Add the vegetable mix. Sauté or steam vegetable mix, stirring frequently until tender.
Carrots, fresh, raw, shredded, 1/8"	8 oz		1 lb			
Celery, fresh, raw, diced, ¼"	8 oz	2 Cup	1 lb	1 Qt		
Peppers, swt, green, raw, diced	6 oz		12 oz			
Pan release, vegetable oil	¼ oz		½ oz			
Milk 2% lowfat		3 Qt 2 Cup		1 Gal 3 Qt		4. Add milk, cream of chicken soup, salt, dry mustard, white pepper, garlic powder, parsley, and pimento. Stir until well blended. Cook for 3 minutes.
Soup, cream of chicken		1 Qt		2 Qt		
Table salt		½ Tsp		1 Tsp		
Mustard, powder/dry		½ Tsp		1 Tsp		
Garlic powder		½ Tsp		1 Tsp		
Pepper, white		2 Tsp		1 Tbsp 1 Tsp		
Parsley, dried		2 Tbsp		4 Tbsp		
Pimiento, canned	8 oz	1 Cup	1 lb	2 Cup		
Chicken, diced, ckd	6 lb 4 oz	1 Gal 2 Qt	12 lb 8 oz	3 Gal		5. In each steamtable pan (12"x20"x2 ½"), combine 3 lb 12 oz (3 qt) of cooked spaghetti, 3 lb 2 oz (3 qt) of cooked diced chicken, 3 qt 1 cup of cooked vegetables and sauce mix. Mix together. For 50 servings, use 2 steamtable pans; for 100 servings, use 4 steam table pans.

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Chicken Tetrazzini (Continued)

						6. To bake: Convention oven: 350 F, 40 minutes Convection oven: 350 F, 40 minutes *CCP: Internal temperature of product must register 165 F for 15 seconds or longer.*
Cheese, American, grated.... Cheese, Mozzarella, shredded.....	6 oz..... 6 oz.....	1 ½ Cup..... 1 ½ Cup	12 oz..... 12 oz.....	3 Cup..... 3 Cup.....	....	7. Sprinkle 3 oz of each cheese on top of each pan. Allow cheese to melt before serving.
						8. Cut each full-size steamtable pan 5x5 (25 servings per pan). Serve immediately or cover and place in warmer until ready for service. *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 portion provides 2 –oz meat/meat alternate 1 grain/bread and ¼ c. vegetables

Yield: 50 servings: 2 full-size steam table pans
100 servings: 4 full-size steam table pans

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	305		Iron	2.08	Mg	Protein	26.65	G	Percent ⇒	Protein	33.61%
Cholesterol	61*	Mg	Calcium	146.05	Mg	Carbohydrates	30.82	G	Of ⇒	Carbohydrates	40.39%
Sodium	433	Mg	Vitamin A	344	RE	Total Fat	8.60	G	Calories ⇒	Total Fat	25.35%
Dietary Fiber	1.87	G	Vitamin C	9.31	Mg	Saturated Fat	3.10*	G	From ⇒	Saturated Fat	9.14%

Production Notes:

Serving Notes:
Garnish with parsley sprigs and lemon twists for added eye appeal.

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Chicken Quesadillas (540)

(Chicken Quesadillas MC540)

Meat/Meat Alternate – Grain/Bread

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken, diced, ckd	8 lb		16 lb			1. Mix dry fajita seasoning and water together in braising pan or kettle. Add bell peppers and onions. Simmer for 5 minutes. 2. Add frozen, diced chicken to mixture. After mixture returns to simmer, stir and mix for 5 minutes.
Water		2 Cup		1 Qt		
Seasoning, Fajita		1 8.0 oz package		2 8.0 oz package		
Tortilla, soft flour, 8"		60 each		120 each		3. Spray 18" x 24" sheet pan with cooking spray. 4. Place 12 tortillas on pan.
Cheese, mozzarella, shredded	3 lb 12 oz	3 Qt 1 ¼ Cup	7 lb 8 oz	6 Qt 2 ½ Cup		5. Place 3 ounces of meat mixture on half of each tortilla. 6. Sprinkle 1 ounce of cheese over meat mixture on each tortilla. 7. Fold empty tortilla half over top of mixture. 8. Spray tops of folded tortillas with cooking spray.
Salsa	3 lb 12 oz	1 Qt 3 ½ Cup	7 lb 8 oz	3 Qt 6 Cup		9. Bake at 350 F, until cheese melts. 10. Portion 1 ounce of salsa into container. 11. Serve 1 quesadilla. Offer students salsa for selection. *CCP: Internal temperature of product must register 165 F for 15 seconds at completion of cooking process. Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

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Chicken Quesadillas (Continued)

Serving: 1 portion provides 2 oz meat/meat alternate and 1 grain/bread

Yield: 60 servings: 60 portions
120 servings: 120 portions

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	333		Iron	2.27	Mg	Protein	29.33	G	Percent ⇒	Protein	35.26%
Cholesterol	69	Mg	Calcium	242.63	Mg	Carbohydrates	25.00	G	Of ⇒	Carbohydrates	30.06%
Sodium	849	Mg	Vitamin A	99	RE	Total Fat	12.18	G	Calories ⇒	Total Fat	32.94%
Dietary Fiber	1.40	G	Vitamin C	1.13	Mg	Saturated Fat	4.78	G	From ⇒	Saturated Fat	12.93%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Chicken Nachos (530)

(Chicken Nachos MC530)

Meat/Meat Alternate – Grains/Breads

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken strips, grilled	6 lb 6 oz		12 lb 11 oz			1. Steam chicken for 15 minutes-drain chicken. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*
Lettuce, iceberg shredded Tomatoes, fresh, red, ripe	1 lb 6 oz 2 lb		2 lb 12 oz 4 lb			2. Wash tomatoes, drain, and dice. Portion shredded lettuce and tomatoes in container. *CCP: Cover and refrigerate at 41°F or lower until ready for service.*
Cheese, cheddar, shredded. Cheese, mozzarella, shredded	3 lb 3 oz 3 lb 3 oz		6 lb 6 oz 6 lb 6 oz			3. Portion ½ ounce of cheddar and ½ ounce of mozzarella in container. *CCP: Cover and refrigerate at 41 F or lower until ready for service.*
Salsa, medium, gallon		1/3 Gal		2/3 Gal		4. Portion 2 ounces of salsa in cup.
Tortilla chips, low salt	1 lb		2 lb			5. Portion 1 ounce of chips (14 to 16 chips) in bottom of container. Top with 2 ounces of cooked chicken and 1 ounce of cheese mixture. Serve lettuce and tomato mixture and salsa as choices for students to select. *CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.*

Serving: 1 serving provides 2 oz. meat/meat alternate and 1 grain/bread

Yield: 50 servings: 50 portions
100 servings: 100 portions

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Chicken Nachos (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	313		Iron	1.11	Mg	Protein	28.34	G	Percent ⇒	Protein	36.20%
Cholesterol	76	Mg	Calcium	488*	Mg	Carbohydrates	11.42	G	Of ⇒	Carbohydrates	14.59%
Sodium	1085	Mg	Vitamin A	131*	RE	Total Fat	17.12	G	Calories ⇒	Total Fat	49.21%
Dietary Fiber	0.43	G	Vitamin C	3.9*	Mg	Saturated Fat	8.00	G	From ⇒	Saturated Fat	22.99%

Production Notes:
Adjust seasoning for children in younger grades.

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Chicken Fajitas (528)

(Chicken Fajitas MC 528)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Seasoning, Fajita, dry mix		1 package		2 packages		1. Place chicken in braising pan or steam jacketed kettle and heat.
Chicken strips, grilled	6 lb 4 oz		12 lb 8 oz			2. Mix water (according to package directions) and seasoning mix together and pour over chicken. Add pimiento and mix well.
Pimiento, canned		14 oz		28 oz		3. Place onions and green peppers on top of chicken mixture.
Onions, frz, chopped	8 oz		1 lb			
Peppers, green, diced, frozen	8 oz		1 lb			*CCP: Heat until temperature reaches 165˚F.for 15 seconds.*
						4. Place in steam table pans and hold for service.
Salsa	1 lb		2 lb			5. Warm tortillas in oven or warmer.
Tortiilla, soft flour, 8"		50 each		100 each		6. Portion 1 ounce of cheese in container.
Cheese, 5 blend, shredded	3 lb 2 oz		6 lb 4 oz			7. Portion 1 ounce of salsa in container.
						8. Assemble on line by portioning ½ cup # (8 scoop [redacted]) of chicken mixture on top of warmed tortilla. Offer students cheese and salsa portions.
						CCP: Hold and maintain product at a minimum temperature of 135°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.

Serving: 1 fajita provides 2-oz meat/meat alternate and 1 grain/bread

Yield: 50 servings: 50 fajitas
100 servings: 100 fajitas

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Chicken Fajitas (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	319		Iron	2.01	Mg	Protein	23.41	G	Percent ⇒	Protein	29.34%
Cholesterol	64	Mg	Calcium	249	Mg	Carbohydrates	26.43	G	Of ⇒	Carbohydrates	33.12%
Sodium	1311	Mg	Vitamin A	109	RE	Total Fat	12.68	G	Calories ⇒	Total Fat	35.75%
Dietary Fiber	1.40	G	Vitamin C	9.9	Mg	Saturated Fat	5.06	G	From ⇒	Saturated Fat	14.28%

Production Notes:
Do not overheat product.

Commodity diced chicken may be used.
Adjust seasoning for children in younger grades.

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Chicken and Dumplings, Scratch (520)

(Chicken and Dumplings scratch MC520)

Meat/Meat Alternate – Grains/Breads **Source: MS Cycles II**

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Flour, all purpose white, enriched, bleached	4 lb 5 oz	3 ½ Qt	8 lbs 9 oz	7 ½ Qt		1. Place flour and shortening in mixer bowl. Using whisk attachment cut shortening into flour. Slowly add broth (water and chicken base mixture) to flour and shortening. Mix until stiff dough is formed. Remove dough from bowl and place on floured surface. Roll dough to ¼ inch thickness. Cut with pizza cutter into 1 inch squares. Let air-dry while making broth mixture.
Water		1 Qt		2 Qt		
Shortening, Multipurpose	14 oz		1 lb 11 1/3 oz			
Base, chicken	1 1/8oz		2 1/3 oz			
Water		2 gal 1 pint		4 ¼ gal		2. Combine all ingredients in braising pan or steam jacketed kettle and bring to a brisk or rolling boil. Drop in dumplings in small batches. Boil, uncovered, for 10 minutes until cooked. Do not stir as this will break the dumplings.
Base chicken	7 oz		14 oz			
Soup, cream of chicken		7/8 50 oz can		1 ¾ 50 oz can		
Table Salt		1 Tbsp 1/4 tsp		2 Tbsp ¾ tsp		
White Pepper		1 Tbsp ¼ tsp		2 Tbsp ¾ tsp		
Chicken, diced, ckd, frozen	8 ½ lb		17 lbs			3. Add thawed chicken to broth and dumpling mixture. *CCP: Cook until mixture reaches 165 F for 15 seconds or longer* 4. Pour into serving pans. Serve immediately or cover and place in warmer until ready to serve. 5. Portion with an 8 oz ladle or spoodle *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

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Chicken and Dumplings, Scratch (Continued)

Serving: 1 8-oz (8 oz. ladle) serving provides 2 oz. meat/meat alternate and 1 grain/bread

Yield: 50 servings: about 3 1/8 gallons
100 servings: about 6 ¼ gallons

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	383		Iron	2.85	Mg	Protein	26.82	G	Percent ⇒	Protein	27.99%
Cholesterol	69*	Mg	Calcium	21.54	Mg	Carbohydrates	33.69	G	Of ⇒	Carbohydrates	33.69%
Sodium	1070	Mg	Vitamin A	25	RE	Total Fat	15.07	G	Calories ⇒	Total Fat	35.38%
Dietary Fiber	1.16	G	Vitamin C	0.08	Mg	Saturated Fat	4.04*	G	From ⇒	Saturated Fat	9.48%

Production Notes:

Serving Notes:
Serving Size:
8 ounce serving use 8 ounce ladle or 8 ounce spoodle

Purchasing Guide:
Use commodity products when available
Diced turkey roast can be used

Miscellaneous Notes:

Chicken and Dumplings, Tortillas (522)

(Chicken and Dumplings , torilMC522)

Meat/Meat Alternate-Grain/Bread

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Tortilla, soft flour 8"		60 each		120 each		1. Cut tortillas into 1 ½ inch squares. Helpful hint: Cut tortillas 5 times across each section.
Margarine, lb., Flour, all purpose white, enriched, bleached	½ lb 	 1 Cup	1 lb 	 2 Cup		2. Melt margarine. Add flour and stir until smooth.
Base, chicken Water Black Pepper Milk 2% lowfat Table Salt	8 oz 	 2 ½ Gal 1 ½ Tsp 1 Qt 2 Tbsp	1 lb 	 5 Gal 1 Tbsp 2 Qt ¼ Cup		3. Add milk, water, chicken base, salt, and pepper to roux mixture. Stir gently to combine. Bring to a brisk or rolling boil.
Chicken, diced, ckd, frz	6 lb + ½ lb		13 lbs			4. Drop in tortillas in small batches. Cook over medium heat until tortillas are tender, approximately 10 minutes. Do not over stir as this will break the tortilla into small piece.
						5. Add thawed chicken to hot mixture and continue to heat. *CCP: Heat until product registers 165 F for 15 seconds or longer.*
						6. Pour into serving pans. Serve immediately or cover an place in warmer until ready for service. 7. Portion with 8-oz ladle (1 cup). *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated.*

Serving: 1 8-oz (8 oz ladle) provides oz. meat/meat alternate and 1 grain/bread

Yield: 50 servings: about 3 1/8 gallons
100 servings: about 6 ¼ gallons

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Chicken and Dumplings, Tortillas (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	312		Iron	1.96	Mg	Protein	22.19	G	Percent ⇒	Protein	28.49%
Cholesterol	54	Mg	Calcium	73.28	Mg	Carbohydrates	28.30	G	Of ⇒	Carbohydrates	36.34%
Sodium	1202	Mg	Vitamin A	53	RE	Total Fat	11.77	G	Calories ⇒	Total Fat	34.01%
Dietary Fiber	1.28	G	Vitamin C	0.21	Mg	Saturated Fat	2.89	G	From ⇒	Saturated Fat	8.34%

Production Notes:
Thaw chicken under refrigeration.

Serving Notes:
Use 8 ounce ladle or spoodle.

Purchasing Guide:
Use commodity products when available
Canned chicken may be used. Refer to Food Buying Guide for amount to use for 50 or 100 servings. Delete salt if canned chicken is used.

Miscellaneous Notes:

Chicken and Sausage Jambalaya (526)

(Chicken and Sausage Jambalaya mc526)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	48 Servings		96 Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken, diced, ckd, frz	5 lb 10 oz		11 lb 4 oz			1. Pre-cook chicken and sausage. Place chicken and sausage in braising pan or steam jacketed kettle and heat.
Sausage, smoked pork/beef, sliced	2 lb		4 lb			
Water, boiling		3 Qt		1 Gal 2 Qt		2. To a large oven cooking container, add boiling water, oil, chicken, sausage, seasoning, and rice.
Seasoning, Jambalaya	1 lb	1 package	2 lb	2 packages		3. Stir thoroughly; then cover tightly with foil or other style cover.
Rice, white long, reg, raw, enriched		9 Cup		4 Qt 1 pint		
Oil, veg	2 oz	¼ Cup	4 oz	½ Cup		
						4. Place into oven preheated to 400 F and bake for 35 minutes or until rice is cooked. Alternate Cooking Instructions: A. In your braising pan or steam jacketed kettle. Add boiling water, oil, seasoning & rice to meat mixture. Stir thoroughly and cook until rice is tender. B. Place in steam table pans and cover with clear plastic wrap. Hold in warmer for service. *CCP: Internal temperature of product must register 165° F for 15 seconds at completion of cooking process.*
						5. Before serving, stir gently to fluff and mix.
						6. Portion with 2 No. 8 scoops (1 cup per serving). *CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated*

Serving: 1 8-oz (8 oz. spoodle or 2 #8 scoops) provides 2 oz. meat/meat alternate and ½ serving grain/bread

Yield: 48 servings: about
96 servings: about

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Chicken and Sausage Jambalaya (Continued)

Nutrients Per Serving:
***Denotes Missing Nutrient Values**

Calories	311		Iron	2.55	Mg	Protein	19.80	G	Percent ⇒	Protein	25.49%
Cholesterol	59	Mg	Calcium	25.64	Mg	Carbohydrates	30.43	G	Of ⇒	Carbohydrates	39.19%
Sodium	667	Mg	Vitamin A	56	RE	Total Fat	11.21	G	Calories ⇒	Total Fat	32.48%
Dietary Fiber	0.45	G	Vitamin C	9.45	Mg	Saturated Fat	3.36	G	From ⇒	Saturated Fat	9.74%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: