Hot Chicken Salad Casserole (556)

(Hot Chicken Salad Casserole MC556)

Meat/Meat Alternate

Source: MS Cycles II

Ingredients	*40* Servings		*80* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken, diced, cooked, frzn.	5 lb 2 oz		10 lb 3 oz			1. Combine chicken, lemon juice, salt, celery, soup, onions, pimento, and mayonnaise.
Lemon juice, canned/bottled		½ Cup		1 Cup		
Table salt		1 Tbsp 1 Tsp		2 Tbsp 2 Tsp		
Celery, fresh, raw		1 Qt (diced)		2 Qt (diced)		
Onions, fresh, yellow, diced	8 oz		1 lb			
Soup, cream of chicken	2 lb 11 oz		5 lb 6 oz			
Pimiento, canned	8 oz		1 lb			
Mayonnaise, gallon, heavy duty		2 Cup		1 Qt		
Cheese, 5 blend, shredded	1 lb		2 lb			2. Spray a 2 1/2 " deep steamtable pan with non-stick cooking spray. 3. Pour combined mixture in 2 pans and top with grated cheese and crushed potato chips.
Potato chips, regular	1 lb 8 oz		3 lb			
						4. Bake at 350 F until heated thoroughly. *CCP: Internal temperature of product must register 165 F for 15 seconds or longer.*
						5. Serve immediately or cover and place in warmer until ready for service.
						6. Portion with No. 8 scoop (1/2 cup 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 portion provides 2-oz meat/meat alternate

Yield: 40 servings: 1 full-size steam table pan
80 servings: 2 full-size steam table pans

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Hot Chicken Salad Casserole (Continued)

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

Calories	342		Iron	1.23	Mg	Protein	22.00	G	Percent ⇒	Protein	25.70%
Cholesterol	66*	Mg	Calcium	98.40*	Mg	Carbohydrates	13.74	G	Of ⇒	Carbohydrates	16.05%
Sodium	773	Mg	Vitamin A	67*	RE	Total Fat	22.57	G	Calories ⇒	Total Fat	59.33%
Dietary Fiber	1.18	G	Vitamin C	10.43	Mg	Saturated Fat	3.59*	G	From ⇒	Saturated Fat	9.43%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Broccoli Chicken Casserole (514)

(Broccoli Chicken Casserole MC514)

Meat/Meat Alternate **Source: MS Cycles II**

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Chick, diced, ckd, frz-com....	6 lb + 8 oz....	.....	13 lb.....	.....	.....	1. Cube sliced bread into 1 inch cubes. Combine all ingredients.
Onions, fresh, yellow, diced:	1 lb.....	2 ½ Cup.....	2 lb.....	5 Cup.....	.....	
Broccoli, frz, chopped.....	5 lb.....	1 Gal 1 Qt.....	10 lb.....	2 Gal 2 Qt.....	.....	
Cheese, American, grated....	1 lb + 10 oz...	1 Qt 2 ½ Cup..	3 lb + 4 oz....	3 Qt 1 Cup		
Bread, white, 24 oz. loaf, sliced.....	.....	3 Qt.....	.....	1½ Gals, cubes	.....	
Soup, cream of chicken, cond: Heinz.....	6 lb 4 oz.....	2 50 oz. can...	12 lb 8 oz.....	4 50 oz can.....	.....	
						2. Pour in full-size steamtable pans. For 50 servings, use 1 steamtable pan; for 100 servings, use 2 steamtable pans.
						3. Cover pans with plastic wrap and then aluminum foil.
						4. To bake: Conventional oven: 325° F for 40 minutes. Convection oven: 300°F for 40 minutes.
Bread crumbs, dry, grated, seasoned.....	.....	1 Qt.....	.....	2 Qt.....	.....	5. Uncover. Top each pan with 2 cups toasted bread crumbs and continue baking until the casserole is firm, about 15 more minutes. *CCP: Internal temperature of product must register 165 °F for 15 seconds at completion of cooking process.*
						6. Serve immediately or cover and place in warmer until ready for service.

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Broccoli Chicken Casserole (Continued)

						7. Portion ¾ cup serving with 6 oz ladle. 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 6-oz. portion (6 oz. ladle or spoodle) provides 2 oz. meat/meat alternate and 1/4 c. vegetables

Yield: 50 Servings: 1 full-size steam table pan
100 Servings: 2 full-size steam table pans

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

Calories	282		Iron	1.84	Mg	Protein	24.60	G	Percent ⇒	Protein	34.92%
Cholesterol	66*	Mg	Calcium	132.64	Mg	Carbohydrates	19.27	G	Of ⇒	Carbohydrates	27.35%
Sodium	983	Mg	Vitamin A	163	RE	Total Fat	11.64	G	Calories ⇒	Total Fat	37.17%
Dietary Fiber	2.29	G	Vitamin C	26.31	Mg	Saturated Fat	4.52*	G	From ⇒	Saturated Fat	14.44%

Production Notes:

Serving Notes:

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Ranch Parmesan Pasta Chicken (562)

(Ranch Parmesan Pasta ChixMC562)

Meat/Meat Alternate – Grains/Breads - Vegetables

Source: MS Cycles II

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Dressing, ranch, dry mix	4 ½ oz		9 oz			1. In saucepan combine dry salad dressing mix with milk and cream cheese. Cook and stir until cream cheese is melted.
Milk 2% lowfat		2 Qt ½ Cup		1 Gal 1 Cup		
Cheese, cream	2 lb 12 ½ oz	1 Qt ½ Cup	5 lb 9 oz	2 Qt 3 Cup		
Cheese, parmesan, grated	7 oz	1 ½ Cup	14 oz	3 Cup		2. Add Parmesan cheese. Stir until melted.
Pasta, spiral	3 lb 2 oz		6 lb 4 oz			3. Cook pasta according to package directions. Drain.
Broccoli, fresh, raw	2 lb 14 oz	3 Qt	5 lb 12 oz	6 Qt		4. Combine cooked pasta, raw vegetables, and cooked chicken in steamtable pans (12"x20x2 ½ "). Stir in cheese sauce.
Carrots, fresh, raw	3 lb 10 oz	2 Qt 3 cup diced	7 lb 4 oz	5 ½ Qt, diced		
Chicken, diced, ckd	7 lb		13 lb			
						5. To bake: Conventional oven: 350 F for 25-30 minutes. Convection oven: 350 F for 25 minutes. *CCP: Internal temperature of product must register 165°F for 15 seconds or longer.* 6. 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.*
						7. Portion 1 cup (2 No. 8 scoops) per serving.

Serving: 1 portion provides 2-oz. meat/meat alternate, 1 grain/bread and ½ c. vegetables

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

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Ranch Parmesan Pasta Chicken (Continued)

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

Calories	325		Iron	2.12	Mg	Protein	24.05	G	Percent ⇒	Protein	29.58%
Cholesterol	78	Mg	Calcium	127.89	Mg	Carbohydrates	25.47	G	Of ⇒	Carbohydrates	31.33%
Sodium	213	Mg	Vitamin A	1244	RE	Total Fat	14.22	G	Calories ⇒	Total Fat	39.35%
Dietary Fiber	2.54	G	Vitamin C	18.44	Mg	Saturated Fat	7.16	G	From ⇒	Saturated Fat	19.81%

Production Notes:
Overcooking pasta will increase yield of product.

Serving Notes:
Serve as an entrée with garlic bread.
Omit chicken for a terrific vegetarian selection.

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes:

Huntington Chicken (558)

(Huntington Chicken MC558)

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

Ingredients	*50* Servings		*100* Servings		For ___ Servings	Directions
	Weight	Measure	Weight	Measure		
Onions, fresh, yellow, diced	6 ½ oz	1 Cup chopped	13 oz	2 Cup chopped		1. Cook onions, celery, green peppers, and egg noodles in chicken broth.
Celery, fresh, raw, diced, ¼"	5 ½ oz	1 Cup diced	11 oz	2 Cup diced		2. Drain noodles.
Peppers, swt, green, raw, diced	5 ½ oz	1 Cup chopped	11 oz	2 Cup chopped		
Noodles, egg, dry, enriched	3 lb 1 oz		6 lb 2 oz			
Broth, chicken		1 ½ Gal		3 Gal		
Chicken, diced, ckd, frz	6 lb 6 oz		12 lb 12 oz			3. Mix chicken, soups, american cheese, black pepper, and pimiento with drained noodles.
Soup, cream of mushroom	3 lb 2 oz	1 50 oz can	6 lb 4 oz	2 50 oz can		
Soup, cream of chicken	3 lb 2 oz	1 50 oz can	6 lb 4 oz	2 50 oz can		4. Pour mixture into steamtable pans (12 x 20 x 2 ½). For 50 servings, use 1 steamtable pan, for 100 servings, use 2 steamtable pans.
Soup, cream of celery	3 lb 2 oz	1 50 oz can	6 lb 4 oz	2 50 oz can		
Cheese, American, past processed	14 oz	1 ¾ Cup	1 lb 12 oz	1 lb 12 oz		
Black Pepper		1 Tbsp		1/8 Cup		
Pimiento, canned	8 oz	1 Cup	1 lb	2 Cup		
						5. To bake: Convention oven: 350 F, approximately 25-35 minutes Convection oven: 350 F, approximately 25 minutes *CCP: Internal temperature of product must register 165 F for 15 seconds or longer.*

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Huntington Chicken (Continued)

Cheese, American, past processed.....	6 oz.....	1 ½ Cup.....	12 oz.....	3 Cup.....	.....	6. Garnish with cheese. Allow cheese to melt before serving. Cover in 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.*
						7. Portion with 6-oz spoodle.

Serving: 1 ¾ (6-oz spoodle) cup serving provides 2 oz. meat/meat alternate and 1 grain/bread

Yield: 50 servings: 1 full-size steam table pan
100 servings: 2 full-size steam table pans

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

Calories	336		Iron	2.49	Mg	Protein	25.40	G	Percent ⇒	Protein	30.28%
Cholesterol	89*	Mg	Calcium	89.75	Mg	Carbohydrates	28.87	G	Of ⇒	Carbohydrates	34.41%
Sodium	1351	Mg	Vitamin A	93	RE	Total Fat	12.39	G	Calories ⇒	Total Fat	33.24%
Dietary Fiber	1.35	G	Vitamin C	5.28	Mg	Saturated Fat	3.70*	G	From ⇒	Saturated Fat	9.93%

Production Notes:

Serving Notes:
Garnish with green pepper rings, parsley sprigs, or extra pimento pieces.

Purchasing Guide:
Use commodity products when available

Miscellaneous Notes: