

Recipe Name: Chicken Spaghetti (Revised 2012)

Recipe No. CM-312

Yield: 96 servings

(servings)

Portion Size

1 cup

Ingredients	96 Servings			Servings		Directions
	Weight	OR	Measure	Weight	Measure	
Water			3 gal.			1. Heat water (does not need to boil). Add chicken base. Remove from heat. Add Alfredo Sauce Mix, whisk until smooth. 2. Coat 2 1/2" deep steam table pans (for 96 servings, use 3 pans) lightly with pan release spray. 3. Place 1 3/4 pounds of DRY, UNCOOKED whole grain spaghetti, broken in thirds, into each pan. 4. Cover spaghetti with 3 pounds of diced, cooked chicken into each pan. 5. Mix together 4 1/2 cups diced tomatoes with 4 1/2 cups green chili peppers with tomatoes. Top each pan of spaghetti with 3 cups of tomato/green chili mixture. 6. Pour 1 gallon of Alfredo sauce mixture on top of ingredients to cover. 7. Cover each pan with foil. 8. Cook 20 minutes at 350° F in Convection oven. Remove foil to gently stir. 9. Re-cover and cook an additional 20 minutes. 10. Uncover and top each pan with 16 slices cheese and 1/3 of shredded mozzarella cheese. Return to oven for 5-10 minutes, or until cheese melts. CCP: Heat to 165° F or higher for at least 15 seconds. CCP: Hold for hot service at 135° or higher.
Chicken base, low sodium			3/4 cup			
Alfredo sauce mix, dry	48 oz.	OR	3 packages (16 oz. each)			
Spaghetti, whole grain, dry	5 1/4 lb.					
Chicken, diced, cooked	9 lb.					
Peppers, green chili with tomatoes, undrained			4 1/2 cups (adj as needed)			
Tomatoes, Diced			4 1/2 cups			
Reduced-fat, reduced sodium cheese, American, sliced			48 slices @ .5 oz. each			
Reduced fat, reduced sodium mozzarella cheese, shredded	1 1/2 lbs.					
Components						
Meat/Meat Alternate:	2 oz.					
Grain:	.5 WGR serving					
Fruit:						
Vegetables:						
Milk:						