



RECIPE CARD

M53871 - ENT: PASTA, CHIXDCD PENNEROSE WG 2.0

CafeMex & Ital Bars

Comments:

Serving Size: 8 fl oz HACCP Rule: #2 Same Day Service

Amount Needed:	1 cup	Information:				
Cooking Equipment:		Internal Temperature:	Min	°F	Max	°F
Serving Utensil:	8 OZ SPOODLE SOLID	Serving Temperature:	Min	140 °F	Max	165 °F
Serving Pan:	HALF STEAM TABLE PAN 2" (12" x 10")	Holding Time:			0 Hrs. 0 Mins.	
Recipe Type:	PASTA ENTREE	Recipe Category:	ENTREES			

Pre-Production Instructions

Ingredients	Measures
BASE	
CHICKEN MEAT, DICED WHITE/DARK FC LS - THAWED	1 1/2 ozw
SAUCE, CHEESE ITALIAN	3 tbl, 1 tsp
WATER	1 cup
PASTA, PENNE, DRY 100% WG	1 ozw
WATER	2 tsp
CORNSTARCH	1 1/4 tsp
SAUCE, SPAGHETTI NSA	1 tbl, 1 tsp
WATER	1/3 cup
SOUP BASE, CHICKEN LS	1.77 gm
GARLIC, CHOPPED IN WATER	1.18 gm
SPICE, PEPPER BLACK GROUND	2 pinch
SPICE, ROSEMARY	2 pinch
SPICE, BASIL LEAVES SWEET	1/8 tsp
Group Instructions:	

Assembly Instructions



Chicken- Thaw

CP: Thaw under refrigeration at 41 F or lower.
CCP: Hold at 41 F or lower for service.

To heat cheese sauce:

STOVE-TOP METHOD

In stockpot over medium-high heat, bring water to a boil. Place sealed bag in boiling water. Reduce heat. Simmer until internal temperature reaches 140 F, 25-30 minutes.
CCP: Heat to 140 F for 15 seconds.
CCP Hold at 140 F or higher for service.

STEAMER METHOD

Pre-heat steamer.
In perforated full size hotel pan place sealed bag.
Heat until internal temperature reaches 140 F, 25-30 minutes.
CCP: Heat to 140 F for 15 seconds.
CCP Hold at 140 F or higher for service.

RANGE TOP METHOD:

In stockpot over high heat, bring water to a boil. Add pasta. Stir. Return to a boil. Boil until cooked through and al dente, 10-12 minutes.
Drain excess water.

Cover. Keep hot for service or use as directed in recipe.

CCP: Hold at 140 F or higher for service.

To make slurry, combine water and cornstarch. Stir to mix.

In stockpot or steam kettle over medium-high heat, combine water, chicken, spaghetti sauce, base, garlic, pepper, rosemary and basil. Bring to a boil, slowly add slurry stirring continually until incorporated and sauce has thickened.
Whisk in hot cheese sauce.
Add hot pasta. Toss to mix.

CCP: Heat to 140 F for 15 seconds.
CCP: Hold at 140 F or higher for service.

Distributions

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
1 cup	Mex & Ital Bars		8 fl oz		Lunch	1

Nutritional Information (Per Serving)

Calories (kcal)	Saturated Fat (g)	% of Calories From Sat Fat	Sodium (mg)
303.258	4.849	14.391 %	462.079

* Some values for this nutrient are unavailable; the number listed is incomplete.

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