000757 - CHICKEN TETRAZZINI : USDA D-42 F2S	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: SERVINGS Alternate Recipe Name: Chicken Tetrazzini with Local Carrots and Garlic				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
014429 WATER,MUNICIPAL..... 002047 SALT,TABLE..... 020120 SPAGHETTI,DRY,ENRICHED..... 004318 OIL,VEG,TYPE B-COMMOD..... 011282 ONIONS,RAW..... 011124 CARROTS,RAW..... 011143 CELERY,RAW..... 011333 PEPPERS,SWEET,GREEN,RAW..... 011260 MUSHROOMS,RAW.....	3 gals 2 tsp 2 lbs + 6 ozs 1/4 cup 1 LB (chopped) 1 lb 8 OZS (chopped) 4 OZS (chopped) 1 lb + 4 ozs	1. Boil water and salt (optional) in a steam-jacketed kettle or stock pot. Add spaghetti. Cook until firm-tender, 8 minutes. Drain and hold in cold water. Set aside. 2. In a steam-jacketed kettle or large sauce pan, heat the vegetable oil. Add the **diced** vegetable mix , mushrooms, and pimientos (optional). Sauté vegetables 5 minutes or until tender. Set aside.
004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD..... 020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 001082 MILK,LOWFAT,FLUID,1% MILKFAT,W/ VIT A..... 990235 SOUP,CHICKEN BROTH,LO SODIUM,CND..... 002030 PEPPER,BLACK..... 002026 ONION POWDER..... 990306 GARLIC, MINCED..... 005360 CHICK,DICED,CKD,FROZEN-COMMOD.....	12 ozs 8 ozs 3 qts + 3 cups 2 qts + 1 cup 1 tsp 2 tsp 2 1/4 tsp 6 lbs + 4 ozs	3. Melt the margarine or butter in a steam-jacketed kettle or stock pot. Add flour and cook for 5 minutes. 4. Slowly add the milk to the flour mixture. Simmer, stirring frequently, until the mixture is thickened. Add chicken stock, pepper, onion powder, and minced garlic. Simmer for 5 minutes. 5. In each steamtable pan (12" x 20" x 2 ½"), combine 3 lb 12 oz (3 qt) of cooked spaghetti, 3 lb 2 oz of cooked diced chicken, 1 qt of cooked vegetables, and 2 qt 1 cup of sauce. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
001032 CHEESE,PARMESAN,GRATED.....	6 ozs	6. Sprinkle 3 oz (¾ cup 2 Tbsp) of Parmesan cheese on top of each pan. 7. Bake until golden brown: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 35 minutes **CCP: Heat to 165° F or higher for at least 15 seconds**. 8. **CCP: Hold for hot service at 135-140° F or higher**. Cut each pan 5 x 5 (25 pieces per pan).

Food as Purchased

	50 Servings	100 Servings
Mature onions	1 lb 3 oz	2 lb 6 oz
Carrots	1 lb 4 oz	2 lb 8 oz
Celery	10 oz	1 lb 4 oz
Green peppers	5 oz	10 oz
Mushrooms	1 lb 5 oz	2 lb 10 oz
Chicken,whole,w/out neck&giblets	17 lb 6 oz	34 lb 12 oz
OR		
Turkey, whole,w/out neck&giblets	13 lb 5 oz	26 lb 10 oz

Special Tip

Cooked turkey can be substituted for chicken.

Serving

1 piece provides 2 oz equivalent meat/meat alternate, ? cup of vegetable, and ½ serving of grains/breads.

Calories..... 327	Iron..... 1.89 mg	Protein..... 24.91 g	Protein..... 30.48%
Cholesterol.. 57 mg	Calcium....157.19 mg	Carbohydrates 26.27 g	Carbohydrates. 32.14%
Sodium..... 324 mg	Vitamin A..1987.1 IU	Total Fat.... 13.30 g	Total Fat..... 36.60%
Dietary Fiber 1.46 g	Vitamin A..1987.1 RE	Saturated Fat 3.66 g	Saturated Fat. 10.08%
	Vitamin C.. 3.4 mg	Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values