

# Chic Pastry/ w/ Stri - Chicken Pastry/ w/ Chix Strips

Recipe:	R-0821	HACCP Process:	Same Day Service		
# of Servings:	100.00	Serving Size:	1 cup	Source:	LOCAL
Grams Per Serving:	186.61	Fat Change %:	0.00	Moisture Change %:	0.00
Cost Per Serving:	0.00	*** Incomplete Cost Per Serving ***			

Inventory Item Code	Ingredients	Measurements	Directions
	Base, Chicken, Low Sodium	8 OZ	1. Dissolve chicken base in boiling water in braising pan. Slowly stir in noodles. Boil, uncovered for 6 minutes. DO NOT DRAIN.
	Water, Hot		
	Noodles, Lasagna	7 LB SERVING + 8 OZ SERVING	
	Chicken Strips, Cooked, Frz, USDA	16 LB	2. Add chicken strips (will have to be cut up) to noodles. Stir gently to combine. Cook over medium heat stirring occasionally until thickened. 6-8 minutes
	Soup, Cream of Chicken	1 CAN	3. Add cream of chicken soup and stir gently. Heat until temperature reaches a minimum of 165°. Pour into serving line pans (that have been sprayed with non-stick spray). Hold in hot warmer at a minimum of 145 to allow time for mixture to properly set.
			4. Serve with a 8 oz. spoodle.
			5. Leftovers: Cool to a minimum of 41° or cooler within 4 hours. Store in cooler at 41° or below until next day of meal service. Reheat to a minimum of 165° and serve immediately.
			6.
	Water, Hot	4 GALLON	(No Directions)

## Notes:

**Production Notes:** Leftovers: Count servings and take temps and record on production record. If using at Middle or High School and product is uncovered and on the serving line, it is recommended that you discard. If using at an Elementary School, please follow leftover directions.

**Serving Notes:** Serve with 8 oz spoodle for 2 meat/meat alternates and 1 grain serving.

Nutrients Per Serving:		( per 1 cup )			
Calories	216.160	Trans Fat (gm)	0.000	Iron (mg)	1.620*
Protein (gm)	17.331	Chol (mg)	48.282	Calc (mg)	12.000*
Carb (gm)	25.753	Vit A (IU)	59.042*	Sodium (mg)	287.239
Tot Fat (gm)	5.737	VitC (mg)	0.000*	Fiber (gm)	3.118
Sat Fat (gm)	2.192			Sugars (gm)	2.126

**Note: \* means nutrient data is missing or not available.**

Meal Components:		( per 1 cup )				
		----- Vegetables (Cups) -----				
Fruit (Cups)	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

## Allergens:

Milk, Wheat, Soybeans, SULFITES