Idaho Child Nutrition

Recipe: 500073 CHICKEN TETRAZZINI
Recipe Source: USDA D-42
Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: SERVINGS

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 GAL 2 TSP 2 LB + 6 OZ 1/4 CUP 1 LB, chopped 1 LB 8 OZ, chopped 4 OZ, chopped 1 LB + 4 OZ	1. Boil water and salt 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 or frozen vegetables, 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..... 044188 SOUP,CHICKEN BROTH,LO SODIUM,CND..... 002030 PEPPER,BLACK..... 002059 SALT, ONION..... 090017 GARLIC,GRANULATED..... 005360 CHICK,DICED,CKD,FROZEN-COMMOD.....	12 OZ 8 OZ 3 QT + 3 CUP 2 QT + 1 CUP 1 TSP 2 TSP 2 TSP 6 LB + 4 OZ	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 salt, and 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 OZ	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° F or higher**. Cut each pan 5 x 5 (25 pieces per pan).

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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	313		Iron	1.88	mg	Protein	23.52	g	30.06% Calories from Prot
Cholesterol	56	mg	Calcium	156.00	mg	Carbohydrates	24.27	g	31.02% Calories from Carb
Sodium	355	mg	Vitamin A	2490	IU	Total Fat	13.11	g	37.70% Calories from T Fat
Dietary Fiber	1.59	g	Vitamin C	3.40	mg	Saturated Fat	3.59	g	10.33% Calories from S Fat
						Trans. Fat	0.00*	g	0.00% Calories from Trans. Fat

Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - Shellfish
Moisture Change.	0%					? - Soy
Fat Change.....	0%					? - Wheat
Type of Fat.....						

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050242	Chicken Tetrazzini			

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I	014429	WATER,MUNICIPAL			
I	002047	SALT,TABLE			
I	020120	SPAGHETTI,DRY,ENRICHED			
I	004318	OIL,VEG,TYPE B-COMMOD			
I	011282	ONIONS,RAW			
I	011124	CARROTS,RAW			
I	011143	CELERY,RAW			
I	011333	PEPPERS,SWEET,GREEN,RAW			
I	011260	MUSHROOMS,RAW			
I	004075	MARGARINE,REG,HARD,SOYBN (HYDR)&CTT			
I	020081	WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEA			
I	001082	MILK,LOWFAT,FLUID,1% MILKFAT,W/ VIT A			
I	044188	SOUP,CHICKEN BROTH,LO SODIUM,CND			
I	002030	PEPPER,BLACK			
I	002059	SALT, ONION			
I	090017	GARLIC,GRANULATED			
I	005360	CHICK,DICED,CKD,FROZEN-COMMOD			
I	001032	CHEESE,PARMESAN,GRATED			