

BAKED CHICKEN AND NOODLES (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
250 cal	20 g	21 g	9 g	62 mg	1401 mg	72 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
WATER,BOILING	25-1/8 lbs	3 gal	
NOODLES,EGG	2-1/4 lbs	1 gal 2-3/4 qts	
SALT	7/8 oz	1 tbsp	
CHICKEN,BONED,CANNED,PIECES	18 lbs	1 gal 3-1/8 qts	
CHICKEN BROTH		2 gal 2 qts	
ONIONS,FRESH,QUARTERED	3 lbs	2 qts 3-7/8 cup	3-1/3 lbs
FLOUR,WHEAT,GENERAL PURPOSE	2-1/4 lbs	2 qts	
WATER,COLD	4-1/8 lbs	2 qts	
WATER,WARM	6 lbs	2 qts 3-1/2 cup	
MILK,NONFAT,DRY	5-3/8 oz	2-1/4 cup	
SALT	1-7/8 oz	3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
GARLIC POWDER	1/4 oz	1/3 tsp	
BASIL,SWEET,WHOLE,CRUSHED	1/3 oz	2 tbsp	
BREADCRUMBS	1 lbs	1 qts	
BUTTER,MELTED	6 oz	3/4 cup	
CHEESE,CHEDDAR,SHREDDED	8 oz	2 cup	

Method

- 1 Cook noodles in boiling salted water 8 to 10 minutes or until tender. Drain. Use immediately in recipe preparation or rinse with cold water, drain thoroughly, place in shallow containers, cover, and refrigerate.
- 2 Cut chicken into 1 inch pieces.
- 3 Add onions to broth and bring to a boil. Cover; reduce heat; simmer 8 to 10 minutes until tender.
- 4 Blend flour and cold water; stir to make a smooth slurry. Add slurry to broth and onion mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Reconstitute milk in warm water. Add salt, pepper, garlic powder and basil; stir milk mixture into thickened broth. Bring to a boil. Cover; reduce heat; simmer 2 minutes.
- 6 Stir chicken and noodles gently into thickened sauce. Heat to a simmer.
- 7 Pour chicken and noodle mixture into ungreased steam table pans.
- 8 Combine crumbs, margarine (or butter) and cheese. Sprinkle crumb mixture evenly over chicken and noodles in each pan.
- 9 Using a convection oven, bake 25 minutes at 325 F. on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.