

**CHICKEN & ITALIAN VEGETABLE PASTA (FAJITA STRIPS)**

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	48 g	24 g	5 g	41 mg	665 mg	187 mg

**Ingredient**

COOKING SPRAY, NONSTICK  
 CHICKEN, FAJITA STRIPS  
 ONIONS, FRESH, CHOPPED  
 TOMATOES, CANNED, DICED, DRAINED  
 CATSUP  
 GARLIC POWDER  
 BASIL, DRIED, CRUSHED  
 OREGANO, CRUSHED  
 SALT  
 PEPPER, BLACK, GROUND  
 WATER, COLD  
 FLOUR, WHEAT, GENERAL PURPOSE  
 WATER  
 SALT  
 MACARONI NOODLES, ROTINI, DRY  
 VEGETABLES, MIXED, FROZEN, ITALIAN  
 CHEESE, PARMESAN, GRATED  
 CHEESE, MOZZARELLA, PART SKIM, SHREDDED

**Weight**

1 oz  
 12-1/2 lbs  
 2-1/8 lbs  
 26-1/2 lbs  
 2-3/8 lbs  
 1-1/2 oz  
 1-7/8 oz  
 2-1/2 oz  
 1 oz  
 2/3 oz  
 1-5/8 lbs  
 9-7/8 oz  
 41-3/4 lbs  
 1 oz  
 8-1/3 lbs  
 9 lbs  
 10-5/8 oz  
 1-1/2 lbs

**Measure**

2 tbsp  
  
 1 qts 2 cup  
 3 gal  
 1 qts 1/2 cup  
 1/4 cup 1-1/3 tbsp  
 3/4 cup  
 1 cup  
 1 tbsp  
 3 tbsp  
 3 cup  
 2-1/4 cup  
 5 gal  
 1 tbsp  
 2 gal 1 qts  
 2 gal  
 3 cup  
 1 qts 2 cup

**Issue**

2-1/3 lbs

**Method**

- 1 Stir-cook chicken and onions in a lightly sprayed steam-jacketed kettle or stockpot about 10 minutes, or until chicken is partially cooked and slightly tender.
- 2 Add tomatoes, catsup, garlic powder, basil, oregano, salt, and pepper. Bring to a boil. Reduce heat; simmer uncovered 5 minutes.
- 3 Blend flour and cold water together to make a smooth slurry. Add slurry to chicken mixture stirring constantly. Bring to a boil. Cover, reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Add salt to water; heat to a rolling boil. Slowly add pasta while stirring constantly until water boils again. Cook about 10 to 12 minutes or until tender; stir occasionally. Drain. Rinse with cold water; drain thoroughly.
- 5 Place 1/2 gal cooked pasta into each steam table pan. Add 1-1/4 qt Italian mixed vegetables and 1/2 cup parmesan cheese evenly to each pan; stir to combine. Pour 3-1/4 chicken and tomato mixture evenly over pasta in each pan; stir to combine.
- 6 Sprinkle 1 cup shredded mozzarella evenly over pasta mixture in each pan. Using a convection oven, bake 15 to 20 minutes at 350 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.