

Basil Pesto Chicken Pasta - CACFP

General Information

Recipe #	Category	Source
1974103	Lunch Entree 	Local

Ingredients

Name	Quantity	+	Quantity 2
Basil, fresh	1/3 c., 2 tbsp., 1 1/8 tsp. leaves, whole		
Spinach, raw	3 tbsp., 2 5/8 tsp.		
Parmesan cheese topping, fat free	2 tbsp., 2 2/3 tsp.		
Garlic, raw	1 1/2 tsp.		
Salt, table	1/4 tsp.		
Spices, pepper, black	1/8 tsp. ground		
Oil, olive, salad or cooking	1/3 c., 2 tbsp., 1 1/8 tsp.		
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	1 pt., 1 1/3 c., 2 tbsp., 1 1/8 tsp. penne		
Parmesan cheese topping, fat free	1/3 c., 1 1/3 tsp.		
Cheese, mozzarella, nonfat	3/4 c., 3 tbsp., 1 1/8 tsp. shredded		

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Wash basil and pat dry with paper towels. Place basil, spinach, cheese, garlic, salt and pepper in a blender or food processor, and pulse until combined. Stream in oil and pulse until an emulsion is formed. Taste and adjust seasoning as needed. Set aside.
2. Cook pasta according to package instructions. Drain in colander.
3. On sheet pans or 26x18 inch pans, place chicken and bake at 350 degrees F for 15 minutes or until internal temperature is 165 degrees F.
4. In a 4 inch hotel or large pan, mix pesto, pasta, chicken, parmesan cheese and 3 cups of mozzarella until sauce coats the chicken and the pasta.
5. Garnish pasta mixture with remaining mozzarella and place in a 350 degree oven for 10 minutes. Hold hot for service.

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.



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Serving Size	Yield
1 Cup	6.00

Nutrition Facts

Serving Size 1 Cup (102 gm)		
Amount Per Serving		
Calories		405.645
		% Daily Value*
Total Fat	19.067 gm	29.334%
Saturated Fat	2.791 gm	13.956%
Trans Fat	0.001* gm	
Cholesterol	4.694* mg	1.565%
Sodium	318.261 mg	13.261%
Total Carbohydrate	44.250 gm	14.75%
Dietary Fiber	6.635 gm	26.539%
Total Sugars	1.606 gm	
Includes 0.000 * gm of Added Sugars		
Protein	16.027 gm	32.055%
Vitamin A	36.551* mcg RAE	4.061%
Vitamin C	0.895* mg	1.492%
Vitamin D	0.000* mcg	
Calcium	251.375 mg	25.138%
Iron	2.502 mg	13.9%
Potassium	253.473 mg	5.393%
Saturated Fat % of Calories		6.193%
Added Sugar % of Calories		0.000%

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2 oz

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Place in oven and bake [insert heating instructions from ingredient file].

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Whole Grain-Rich2 oz

Added Sugar Limitations ⓘ

Not applicable.

Dates

Last Updated	Created
09-15-2025	09-15-2025

Edit Recipe