

# Chicken Spaghetti - NSLP

## General Information

Recipe #	Category	Source
1780775	Lunch Entree 	Local

## Ingredients

Name	Quantity	+ Quantity 2
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	12 lbs.	
Beverages, water, tap, municipal	5 gal.	
Margarine-like, margarine-butter blend, soybean oil and butter	2 oz.	
Wheat flour, white, all-purpose, enriched, bleached	1 1/4 c., 1 tbsp., 3/8 tsp.	
Salt, table	1 tbsp., 1 tsp.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	2 qt., 1 pt.	
Soup, cream of celery, canned, condensed	4 can (10.75 oz)	
Soup, cream of mushroom, canned, condensed	7 lbs., 14 oz.	
Peppers, sweet, green, raw	1 1/4 c., 1 tbsp., 3/8 tsp. chopped	
Spices, pepper, black	1 tsp. ground	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	16 lbs.	
Cheese, mozzarella, nonfat	1 lbs.	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

- Cook spaghetti in water, drain, and set aside.
- Mix together margarine, flour, salt, and milk. Stir over low heat until thickened.
- Add soups and peppers until fully incorporated.
- Add chicken to the soup mixture and stir. Add spaghetti. Mix completely and place in 2-2inch hotel pans. Bake to internal temperature of 165 degrees F. Sprinkle cheese on top and bake for an additional 5 minutes until the cheese melts. 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.

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.



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Serving Size	Yield
1 Cup	100.00

## Nutrition Facts

### Serving Size 1 Cup (396 gm)

Amount Per Serving	% Daily Value*
Calories 364.152	
Total Fat 8.007 gm	12.318%
Saturated Fat 1.756 gm	8.779%
Trans Fat 0.094* gm	
Cholesterol 46.926* mg	15.642%
Sodium 564.252 mg	23.511%
Total Carbohydrate 46.677 gm	15.559%
Dietary Fiber 6.639 gm	26.558%
Total Sugars 2.724 gm	
Includes 0.000 * gm of Added Sugars	
Protein 26.673 gm	53.347%
Vitamin A 14.163* mcg RAE	1.574%
Vitamin C 1.606* mg	2.677%
Vitamin D 0.371* mcg	1.857%
Calcium 105.377 mg	10.538%
Iron 2.946 mg	16.366%
Potassium 671.982 mg	14.297%
Saturated Fat % of Calories	4.340%
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

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

Grains

2 oz

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

## Added Sugar Limitations i

Not applicable.

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

## Vendors

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

Hiland Dairy Foods 

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

Tyson Foods, Inc. 

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.

## Dates

### Last Updated

04-07-2025

### Created

04-07-2025

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