

Pesto Chicken Penne Pasta - NSLP

General Information

Recipe #	Category	Source
2031475	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity 2
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	6 lbs., 6 oz.	
Oil, olive, salad or cooking	2 tbsp.	
Spices, Italian Seasoning, 28oz, 1.75#, Monarch 207250	½ c.	
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	1 gal., 2 qt., 1 pt. penne	
Basil, fresh	2 qt. chopped	
Garlic, raw	½ c.	
Parmesan cheese topping, fat free	1 pt., 1 c.	
Oil, olive, salad or cooking	1 c.	
Lemon juice, raw	½ c.	
Salt, table	1 tsp.	
Spices, pepper, black	1 tsp. ground	
Beverages, water, tap, municipal	1 pt.	
Spinach, raw	1 pt.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Toss chicken with Italian seasoning and let sit for an hour in the refrigerator. Re-toss the thawed chicken after marinating.
2. Cook the pasta al dente. Cool slightly without too much rinsing.
3. To make pesto sauce, blend basil, garlic, parmesan, salt, pepper, water, spinach and oil for 90 seconds. Scrape and blend again for 15 seconds. Add the lemon juice.
4. Heat the chicken until the internal temperature reaches 165 degrees F. Add 2 cups of pesto to the chicken.
5. Heat noodles and add remaining pesto. Combine chicken and noodles. Hold hot for service. To serve, use 8 oz spoodle.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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 products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

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



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Serving Size	Yield
1 Cup	50.00

Nutrition Facts

Serving Size 1 Cup (139 gm)

Amount Per Serving	% Daily Value*
Calories 326.190	
Total Fat 9.176 gm	14.117%
Saturated Fat 1.675 gm	8.376%
Trans Fat 0.001* gm	
Cholesterol 35.384* mg	11.795%
Sodium 188.680 mg	7.862%
Total Carbohydrate 39.689 gm	13.23%
Dietary Fiber 5.765 gm	23.059%
Total Sugars 1.260 gm	
Includes 0.000 * gm of Added Sugars	
Protein 21.870 gm	43.74%
Vitamin A 25.470* mcg RAE	2.83%
Vitamin C 2.927* mg	4.878%
Vitamin D 0.000* mcg	
Calcium 74.004 mg	7.4%
Iron 2.918 mg	16.21%
Potassium 551.806 mg	11.741%
Saturated Fat % of Calories	4.622 %
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

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.

Grains

2 oz

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

Added Sugar Limitations

Not applicable.

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

Vendors

Tyson Foods, Inc. 

US Foods 

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: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated

12-10-2025

Created

12-10-2025

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