

# Chicken Bacon Ranch Pasta - CACFP

## General Information

Recipe # 1780754	Category Lunch Entree 	Source Local
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## Ingredients

Name	Quantity	Quantity + 2
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	6 ¼ oz.	
Beverages, water, tap, municipal	1 qt., 1 ¾ c., ½ tsp.	
Cheese, Sauce, Alfredo, Canned, 6/106oz, 39.75#, Land O Lakes, 39049	3 oz.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	1 tbsp., 2 ⅞ tsp.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	⅛ oz.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	4 ⅛ oz.	
Bacon, turkey, low sodium	1 ⅝ oz.	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

- Pre-heat oven to 350 degrees F. Place turkey bacon on sheet pan. Bake for 101-15 minutes. Remove bacon from oven and cool. When cool, dice and set aside.
- Cook pasta in water according to package instructions.
- In a large pot over medium heat, combine cheese sauce, milk and ranch seasoning. Stir until hot and ingredients are fully incorporated.
- Add chicken and diced bacon to cheese mixture. Heat to an internal temperature of 165 degrees F.
- Combine cooked pasta and sauce in a 4 inch full foil pan. 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 products from storage 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.

Place product in a single layer on a clean pan.

Preheat oven.



## Chicken Bacon Ranch Pasta - CACFP

Serving Size 1/2 Cup	Yield 6.00
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## Nutrition Facts

Serving Size 1/2 Cup (302 gm)

Amount Per Serving		
Calories		180.961
		% Daily Value*
<b>Total Fat</b>	5.389 gm	8.29%
Saturated Fat	2.163 gm	10.817%
Trans Fat	0.001 gm	
<b>Cholesterol</b>	25.730* mg	8.577%
<b>Sodium</b>	311.073 mg	12.961%
<b>Total Carbohydrate</b>	23.293 gm	7.764%
Dietary Fiber	3.332 gm	13.327%
<b>Total Sugars</b>	1.308 gm	
Includes 0.000 * gm of Added Sugars		
<b>Protein</b>	10.273 gm	20.545%
Vitamin A	0.590* mcg RAE	0.066%
Vitamin C	1.769* mg	2.948%
Vitamin D	0.075* mcg	0.374%
Calcium	40.597 mg	4.06%
Iron	1.288 mg	7.155%
Potassium	238.781 mg	5.08%
Saturated Fat % of Calories		10.759 %
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	1 oz

Place in oven and bake.

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.

Grains

1 oz

## Added Sugar Limitations

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Not applicable.

## Vendors

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Hidden Valley Kitchens 

Hiland Dairy Foods 

Land O Lakes 

Tyson Foods, Inc. 

## Dates

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**Last Updated**

01-05-2026

**Created**

04-07-2025

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