

Chicken Bacon Ranch Pasta - NSLP

General Information

Recipe # 1780755	Category Lunch Entree 	Source Local
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Ingredients

Name	Quantity + 2	Quantity
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	13 lbs.	
Beverages, water, tap, municipal	12 gal.	
Cheese, Sauce, Alfredo, Canned, 6/106oz, 39.75#, Land O Lakes, 39049	6 lbs.	
Milk, White, 1%, Low Fat, Gallon, Hiland Dairy, 13200	1 qt.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	4 oz.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	8 lbs., 8 oz.	
Bacon, turkey, low sodium	3 lbs., 2 oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. 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.
2. Cook pasta in water according to package instructions.
3. In a large pot over medium heat, combine cheese sauce, milk and ranch seasoning. Stir until hot and ingredients are fully incorporated.
4. Add chicken and diced bacon to cheese mixture. Heat to an internal temperature of 165 degrees F.
5. Combine cooked pasta and sauce in 2- 4 inch full sized hotel pans. 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.

Place in oven and bake.



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Serving Size 1 Cup	Yield 100.00
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Nutrition Facts

Serving Size 1 Cup (604 gm)

Amount Per Serving		
Calories		360.487
		% Daily Value*
Total Fat	10.664 gm	16.406%
Saturated Fat	4.289 gm	21.444%
Trans Fat	0.001 gm	
Cholesterol	50.893* mg	16.964%
Sodium	617.044 mg	25.71%
Total Carbohydrate	46.558 gm	15.519%
Dietary Fiber	6.663 gm	26.653%
Total Sugars	2.615 gm	
Includes 0.000 * gm of Added Sugars		
Protein	20.470 gm	40.94%
Vitamin A	1.134* mcg RAE	0.126%
Vitamin C	3.402* mg	5.67%
Vitamin D	0.148* mcg	0.742%
Calcium	81.137 mg	8.114%
Iron	2.572 mg	14.288%
Potassium	476.677 mg	10.142%
Saturated Fat % of Calories		10.708 %
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: 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

2 oz

Added Sugar Limitations

Not applicable.

Vendors

Hidden Valley Kitchens 

Hiland Dairy Foods 

Land O Lakes 

Tyson Foods, Inc. 

Dates

Last Updated

04-16-2025

Created

04-07-2025

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