

Chicken and Noodles - CACFP

✓ Successfully updated



Recipe has been successfully updated.

General Information

Recipe # 1990420	Category Lunch Entree	Source Local
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Ingredients

Name	Quantity	Quantity + 2
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	2 lbs., 2 oz.	
Soup, chicken broth or bouillon, dry	2 tbsp., 1 ½ tsp.	
Beverages, water, tap, municipal	1 qt., ½ c.	
Spices, garlic powder	½ tsp.	
Spices, pepper, black	½ tsp. ground	
Carrots, raw	1 pt., ¼ c. chopped	
Onions, raw	1 pt. chopped	
Celery, raw	1 pt. chopped	
Noodles, egg, dry, enriched	15 oz.	
Parsley, fresh	¼ c. chopped	



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Serving Size ½ Cup	Yield 25.00
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Nutrition Facts

Serving Size ½ Cup (132 gm)

Amount Per Serving		% Daily Value*
Calories		133.509
Total Fat 2.735 gm		4.208%
Saturated Fat 0.694 gm		3.472%
Trans Fat 0.010* gm		
Cholesterol 37.316 mg		12.439%
Sodium 216.193 mg		9.008%
Total Carbohydrate 15.341 gm		5.114%
Dietary Fiber 1.268 gm		5.071%
Total Sugars 1.628 gm		
Includes 0.000 * gm of Added Sugars		
Protein 11.566 gm		23.132%
Vitamin A 103.400* mcg RAE		11.489%
Vitamin C 2.683* mg		4.471%
Vitamin D 0.051 mcg		0.255%
Calcium 24.003 mg		2.4%
Iron 1.270 mg		7.056%
Potassium 345.336 mg		7.348%
Saturated Fat % of Calories		4.681 %
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.

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. In a large pot on the stove top, place the chicken, chicken base, and water. Heat together until chicken is hot.
2. Add garlic powder and pepper and let mixture come to a boil.
3. Add vegetables and noodles and stir well.
4. Simmer for 20 minutes or until noodles are tender, stirring occasionally. If needed, add more water.
5. Hold hot for service. Garnish with parsley when serving.

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.

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.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

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

Grains

0.75 oz

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

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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.

Vendors

Tyson Foods, Inc. 🇺🇸

Dates

Last Updated

01-04-2026

Created

10-08-2025

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