



825029 - Chicken Pastry

Source: k12 Culinary

Number of Portions: 96

Size of Portion: cup

Components:

Meat/Alt: 2 oz

Grains: 2 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
050420 CHICKEN, DICED, COOKED, IQF, MEAT ONLY.....	12 lbs	Thaw chicken overnight in refrigerator.
826505 Margarine, TransFat Free, Ventura 16936..... 050393 FLOUR, ALL PURPOSE, ENRICHED, WHITE, BLE...	1 lb 1 lb	Prepare a roux by melting margarine in kettle or large stockpot Add flour and cook for 1 minute, stirring often.
014429 WATER,MUNICIPAL..... 826501 Base, Chicken, Low NA, no MSG, Sysco..... 002047 SALT, TABLE.....	4 gals 1 lb 1/3 cup	Add water, chicken base, and salt. Whisk together, bring to a boil , and then reduce to medium heat.
826514 Dumpling Squares,Flat, Anne's.....	14 lbs + 8 ozs	Slowly add dumpling/pastry squares a few at a time into the boiling liquid. Reduce to a simmer and allow pastry to cook for 5 minutes. Add thawed diced chicken and cook for an additional 10 minutes. CCP: Heat to 135° F or higher.
002030 PEPPER,BLACK..... 002029 PARSLEY,DRIED.....	1 tsp 1 Tbsp + 1 tsp	Add black pepper and dried parsley. Transfer equal amounts each of four (4 inch deep) full size steamtable pans. There will be 24 servings per pan. Cover and hold until service. Serve with 8 oz. spoodle. CCP: Hold for hot service at 135° F or higher
		Cool leftovers and reheat for service within 72 hours. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours CCP: Heat to 165° F or higher for at least 15 seconds

*Nutrients are based upon 1 Portion Size (cup)

Calories	316 kcal	Cholesterol	52 mg	Sugars	*0.9* g	Calcium	5.94 mg	21.80%	Calories from Total Fat
Total Fat	7.66 g	Sodium	569 mg	Protein	22.44 g	Iron	3.23 mg	6.71%	Calories from Saturated Fat
Saturated Fat	2.36 g	Carbohydrates	41.35 g	Vitamin A	173.9 IU	Water ¹	*157.85* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	1.40 g	Vitamin C	0.0 mg	Ash ¹	*1.16* g	52.33%	Calories from Carbohydrates
								28.40%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.