Casserole, Chicken & Broccoli (LR2095)

Scaled for 32 (1 Cup) servings

HACCP Process	Process 2: Same day service
Allergens	Contains Cheese , Chicken, Corn/Corn Products, Gluten, Liquid Cow's Milk, Milk, Soy, Wheat;
Meal Contribution	2 Meat/MA, 1 WGR
Yield	17 Pound, 9.171Ounce

Tips/Comments

- Thaw chicken & Broccoli in refrigerator over night.

Step #	Stock Item# / Recipe Code	Stock Item / Recipe Name	Stock Quantity	Directions
1	LR1336	Pasta Sauce Blend Seasoning	1/8 Cup	Prepare sub recipe LR1336 Pasta Blend Seasoning.
2	037133	BROWN RICE, DRY (25# BAG) WH#037133 , As Purchased	2 Pound	Cook rice.
3	038602	CHICKEN, STRIPS, UNBREADED, (30#/CS) WH#038602 , As Purchased	2 1/2 Pound	Dice thawed chicken.
4	039036	BROCCOLI, FLORETS, FROZEN (30#) WH#039036 , As Purchased	2 Pound	Rough chop broccoli.
5	037055	CHEESE SAUCE, ULTIMATE WHITE (6/106 OZ) WH#037055 , As Purchased	1 Bag	
6	038159	CHEESE, CHEDDAR, SHREDDED (4/5#) WH#038159 , As Purchased	3 Cup	Remove 1 1/2 cups of shredded cheese and save for future use in step #8
7	P - Mushrooms	MUSHROOMS, FRESH, SLICED (1# Bag) , As Purchased	2 Cup	
8	037003	SOUP, CREAM OF MUSHROOM (12/50 OZ) WH#037003 , As Purchased	1 Can	
9				In two 2-inch full pans, whisk cream of mushroom soup and ultimate white cheese sauce together. Add thawed chopped chicken, broccoli, mushrooms, cooked rice, half of shredded cheddar and seasoning blend. Then fold until well combined. Cover and place into oven for 20 minutes or until internal temp reaches 165°F
10	038802	CHEESE, MOZZARELLA, SHREDDED (4/5#) WH#038802 , As Purchased	1 Cup	Combine with remaining cheddar cheese.
11	037254x	PARSLEY, DRIED (10 OZ) , As Purchased	2 teaspoon	
12				Once casserole is out of the oven, sprinkle the remaining cheese on top and cover. Allow cheese to melt before service. Garnish with Parsley flakes.

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Serving Instructions

- One serving = 1 cup (Two #8 Scoops)

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135°F.
Cook	Cooking	165.00	Continue cooking food until the internal temperature reaches the required temperature.