

# Chicken Tetrazzini

Meal Components: Vegetable - Other, Grains, Meat / Meat Alternate

Breads, Main Dishes, D-42

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		3 gal		6 gal	<ol style="list-style-type: none"> <li>Boil water and salt in a steam-jacketed kettle or stock pot. Add spaghetti. Cook until firm-tender, 8 minutes. Drain and hold in cold water. Set aside.</li> </ol>
Salt		2 tsp		1 Tbsp 1 tsp	
Whole grain-rich spaghetti, broken into thirds	2 lb 6 oz	1 qt 3 ¾ cups	4 lb 12 oz	3 qt 3 ½ cups	
Vegetable oil		¼ cup		½ cup	<ol style="list-style-type: none"> <li>In a steam-jacketed kettle or large sauce pan, heat the vegetable oil. Add the vegetable mix or frozen vegetables, mushrooms, and pimientos (optional). Sauté vegetables 5 minutes or until tender. Set aside.</li> </ol>
*Fresh onions, diced	1 lb	2 ½ cups	2 lb	1 qt 1 ½ cups	
*Fresh carrots, diced	1 lb	1 qt	2 lb	2 qt	
*Fresh celery, diced	8 oz	2 cups	1 lb	1 qt	

OR	OR	OR	OR	OR	
Frozen mixed vegetables	2 lb 8 oz	1 qt 3 ½ cups	5 lb	3 qt 3 cups	
*Fresh mushrooms, sliced	1 lb 4 oz	2 qt	2 lb 8 oz	1 gal	
OR	OR	OR	OR	OR	
Canned sliced mushrooms, drained	10 oz	1 ¾ cups 2 Tbsp	1 lb 4 oz	3 ¾ cups	
Canned pimientos, diced, drained (optional)	8 oz	1 cup	1 lb	2 cups	
Trans fat-free margarine	12 oz	1 ½ cups	1 lb 8 oz	3 cups	<b>3.</b> Melt the margarine in a steam-jacketed kettle or stock pot. Add flour and cook for 5 minutes.
Whole wheat/enriched blend flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	
Lowfat 1% milk, hot		3 qt 3 cups		1 gal 3 ½ qt	<b>4.</b> Slowly add the milk to the flour mixture. Simmer, stirring frequently, until the mixture is thickened. Add chicken stock, pepper, onion salt, and garlic. Simmer for 5 minutes.
Chicken stock, non-MSG, hot		2 qt 1 cup		1 gal 2 cups	
Ground black or white pepper		1 tsp		2 tsp	
Onion salt		2 tsp		1 Tbsp 1 tsp	

*Cooked chicken, diced (see Special Tip)	6 lb 4 oz		12 lb 8 oz			5. . In each steamtable pan (12" x 20" x 2 ½"), combine 3 lb 12 oz (3 qt) of cooked spaghetti, 3 lb 2 oz of cooked diced chicken, 1 qt of cooked vegetables, and 2 qt 1 cup of sauce. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Grated parmesan cheese	6 oz	2 cups 2 Tbsp	12 oz	1 qt ¼ cup		6. Sprinkle 3 oz (¾ cup 2 Tbsp) of Parmesan cheese on top of each pan.  7. Bake until golden brown: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 35 minutes. CCP: Heat to 165° F or higher for at least 15 seconds.  8. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 pieces per pan).

**Notes**

\*See Marketing Guide.

Special Tip:  
\*Cooked turkey can be substituted for chicken.

**A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.**

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	1 lb 3 oz	2 lb 6 oz
Carrots	1 lb 4 oz	2 lb 8 oz
Celery	10 oz	1 lb 4 oz
Green peppers	5 oz	10 oz
Mushrooms	1 lb 5 oz	2 lb 10 oz
Chicken, whole, without neck and giblets	17 lb 6 oz	34 lb 12 oz
OR	OR	OR
Turkey, whole, without neck and giblets	13 lb 5 oz	26 lb 10 oz

Serving	Yield	Volume
1 piece provides 2 oz equivalent meat, 1/8 cup other vegetable and 1 oz equivalent grains	<b>50 Servings:</b> about 30 lb <b>100 Servings:</b> about 60 lb	<b>50 Servings:</b> 2 steamtable pans <b>100 Servings:</b> 4 steamtable pans