

Rose Pasta with Chicken







Recipe Rating	
Total Time	80 Minutes
Cooking Time	65 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board
Spatula/Spoon
Mixing Bowl or Pan
½ size- 2" deep production pans
Bulk Retherm Cart (or regular oven)
or Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (336g) / par 1 serv (336g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 490	
Fat / Lipides 15g	23%
Saturated / satures 3g	
+ Trans / trans 0g	15%
Cholesterol / Cholesterol 45mg	
Sodium / Sodium 320mg	13%
Carbohydrate / Glucides 60g	20%
Fibre / Fibres 4g	14%
Sugars / Sucres 5g	
Protein / Proteines 27g	
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	30%
Calcium / Calcium	10%
Iron / Fer	30%

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pesto (see recipe)	1.25 Kg	2.8 Lbs	2.5 Kg	5.5 Lbs
Tomato Sauce	1.25 L	1.3 quarts	2.5 L	2.6 quarts
Milk, 2%	500 mL	16.9 fl oz	1 L	1.1 quarts
Chicken, Breast Strips, Cooked	1.25 Kg	2.8 Lbs	2.5 Kg	5.6 Lbs
Penne Pasta (cooked)	4 Kg	8.8 Lbs	8 Kg	17.6 Lbs

Method	
	<p>1. If uncooked, place raw pasta in Multigen with a half pan of water, covered with plastic wrap and aluminum foil, for 30 minutes or until “Al dente” (or still crisp).</p>
	<p>2. In a large mixing bowl, combine all ingredients and gently mix with a spatula.</p> <p>Transfer to 2” deep half hotel pans that have been prepared with nonstick spray (or coated with butter). Cover with plastic wrap and aluminum foil.</p> <p>Place pan in Multigen for 35 minutes.</p>
	<p>3. Bulk: remove from Multigen and serve alone or with a side dish.</p> <p>Cold Plating: allow to cool and plate alone or with a side dish. Place on the hot side of the tray to retherm prior to service.</p>
	<p>4. Serve Hot.</p>
<p>Garnish: Shredded cheese</p>	
<p>Food Accompany: Garlic toast and a side salad or side vegetable</p>	