



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 / saturés	3g
+ Trans / trans	0g 15%
Cholesterol / Cholesterol	45mg
Sodium / Sodium	320mg 13%
Carbohydrate / Glucides	60g 20%
Fibre / Fibres	4g 14%
Sugars / Sucres	5g
Protein / Protéines	27g
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	30%
Calcium / Calcium	10%
Iron / Fer	30%

Rose Pasta with Chicken

	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



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".



2. In a large mixing bowl, combine all ingredients and gently mix with a spatula.

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.

Place pan in Multigen for 35 minutes.



3. **Bulk:** remove from Multigen and serve alone or with a side dish.

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.



4. Serve Hot.

Garnish: **Shredded cheese**

Food Accompany: **Garlic toast and a side salad or side vegetable**