



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



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**