

# Chicken Tomato Bake

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-41

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		4 gal		8 gal	1. Heat water to a rolling boil. Add salt.
Salt		1 Tbsp 2 ½ tsp		3 Tbsp 2 tsp	
Enriched elbow macaroni, uncooked	3 lb	2 qt 2 ½ cups	6 lb	1 gal 1 ¼ qt	2. slowly add elbow macaroni. Stir constantly, until water boils again. Cook, about 8 minutes or until tender; stir occasionally. DO NOT OVERCOOK. Drain well.
*Cooked chicken, diced (see Special Tips)	3 lb 2 oz	3 qt	6 lb 4 oz	1 gal 2 qt	3. Combine the elbow macaroni, chicken, tomato paste, tomato sauce, water, Cheddar cheese, marjoram, and salt in a large bowl. Mix well.
Canned tomato paste	12 oz	1 ¼ cups 1 Tbsp	1 lb 8 oz	2 ½ cups 2 Tbsp	
Canned tomato sauce	4 lb	1 qt 3 ¾ cups (¾ No. 10 can)	8 lb	3 qt 3 ½ cups (1 ¼ No. 10 can)	
Water		2 cups		1 qt	
Reduced fat Cheddar cheese, shredded	6 oz	1 ½ cups	12 oz	3 cups	4. Place 8 lb 6 oz of this mixture into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
Dried marjoram		2 tsp		1 Tbsp 1 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Enriched dry bread crumbs	2 oz	½ cup	4 oz	1 cup	5. Top each pan with ½ cup of breadcrumbs. Cover with foil or lid.
					6. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 30 minutes CCP: Heat to 165° F or higher for at least 15 seconds.
					7. CCP: Hold for hot service at 135° F or higher.  Score each pan 5 x 5 (25 portions per pan) with a spatula.

## Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Chicken, whole, without neck and giblets OR	8 lb 11 oz OR	17 lb 6 oz OR

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Turkey, whole, without neck and giblets 6 lb 11 oz

13 lb 5 oz

SERVING:	YIELD:	VOLUME:
1 portion provides 1 oz equivalent of meat/meat alternate, ¼ cup of vegetable, and 1 serving of grains/breads.	<b>50 Servings:</b> about 13 lb 3 oz	<b>50 Servings:</b> 2 steamtable pans
	<b>100 Servings:</b> about 26 lb 6 oz	<b>100 Servings:</b> 4 steamtable pans

Edited 2004

**Special Tips:**

- \*Cooked turkey can be substituted for chicken.
- For a zestier flavor, substitute spaghetti sauce for the tomato sauce. For 50 servings, use 4 lb 1 oz (⅔ No. 10 can). For 100 servings, use 8 lb 2 oz (1 ¼ No. 10 cans).

Nutrients Per Serving					
<b>Calories</b>	200	<b>Saturated Fat</b>	1.09 g	<b>Iron</b>	2.01 mg
<b>Protein</b>	13.84 g	<b>Cholesterol</b>	27 mg	<b>Calcium</b>	51 mg
<b>Carbohydrate</b>	28.03 g	<b>Vitamin A</b>	566 IU	<b>Sodium</b>	455 mg
<b>Total Fat</b>	3.48 g	<b>Vitamin C</b>	8.7 mg	<b>Dietary Fiber</b>	2.2 g