

# California Chicken and Pasta Puttanesca



**Yield: 100**

**12.17 ounces or 345.04 grams**

**Meal Equivalencies:** 2.5 m/meat alternates, 2 whole grain, ½ cup red vegetable, ½ cup other vegetable

## Ingredients

USDA #110080 (A494) Roasted Chicken, 8 piece	11 pounds, 1 ounce
USDA #100034 (A239) RS Tomato Sauce	12 quarts, 2 cups
California Ripe Olives, sliced	7 quarts, 3.25 cups
Pepper and Onion Slices, frozen	6 quarts, 1 cup
Dry Oregano	2 cups
Onion Powder	1 cup
Garlic Powder	1 cup
RF Mozzarella Shredded Cheese	3 quarts, 0.5 cup
Whole Grain Penne Pasta	12 pounds, 8 ounces

## Directions Prior to Day of Service:

### Pre-Prep:

- Clean and sanitize prep area
- Pull pasta from dry storage
- Wash hands thoroughly

### Prep:

- Pull steamer pans or large stock pots of boiling pasta

### Cook:

- Cook the pasta for 2 minutes less than the time indicated on the package
- Boiling method:
  - Bring water to boil and add pasta
  - Do not add oil to the water
- Steamer method:
  - Place 2 pounds of dry pasta in shallow perforated hotel pans
  - Cover with water
  - Steam for 8 minutes or until just al dente

**CCP:** Cool hot cooked food from above 135°F to 70°F or lower within 2 hours, and then cool down to 41°F or lower within an additional 4 hours for a total cooling time of 6 hours using appropriate procedure.

**CCP:** Hold below 41°F

### Prep:

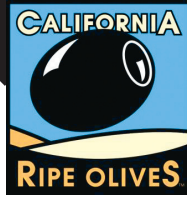
**CCP:** Hold below 41°F

- Place pasta flat on sheet trays or hotel pans
- Spray lightly with olive oil
- Cool in a blast chiller
- Alternatively, cool it down in a walk-in cooler
- Store in sealed plastic bags or sealed plastic container

- Refrigerate overnight
- Wash hands thoroughly

- Pull pepper and onion slices from freezer
- Place in watertight container
- Cover and date stamp
- Place on shelf in cooler to thaw overnight
- Wash hands thoroughly

*(Continued on next page)*



# California Chicken and Pasta Puttanesca

## Directions Prior to Day of Service, cont'd:

- CCP:** Hold below 41°F
- Pull chicken from freezer
  - Place in watertight container
  - Cover and date stamp
  - Place on bottom shelf in cooler to thaw overnight
  - Wash hands thoroughly

## Day of Service:

- Pre-prep:**
- Clean and sanitize prep area
  - Pull tomato sauce, California Ripe Olives and spices from dry storage
  - Wipe off lids
  - Open and discard lids carefully
  - Drain olives and rinse
  - Let drain
  - Wash hands thoroughly

- Prep:**
- In a large bowl, pour tomato sauce
- CCP:** Prepare foods at room temperature in two hours or less.
- Add dry seasonings
  - Whisk well
  - Spray 4" deep hotel pans lightly
  - Pull chicken, peppers and onions, and cheese from cooler
  - Wash hands thoroughly and cover with gloves
- Place roasted chicken pieces, by type, in a shingled layer in the hotel pans (about 20 servings per pan)
  - Top each pan with:
    - 2.5 quarts of tomato sauce
    - 5 cups of sliced olives
    - 5 cups of pepper and onion slices
  - Sprinkle 2.5 cups of cheese on top
  - Wash hands thoroughly

- Cook:**
- Bake in a preheated convection oven at 350°F for 30 minutes or until an internal temperature of 165°F is reached

- CCP:** Heat until an internal temperature of 165°F is reached for 15 seconds.

- Hold:**
- CCP:** Hold above 135°F
- Hold in warming cart above 135°F
  - While chicken is cooking, pull pasta from cooler
  - Wash hands thoroughly

- Cook:**
- Place pasta in 2" steam table pans
- CCP:** Heat until an internal temperature of 140°F is reached for 15 seconds.
- Re-therm in steamer for 4 minutes or until pasta has reached an internal temperature of 140°F

- Hold:**
- CCP:** Hold above 135°F
- Hold in warming cart above 135°F

- Serve:**
- CCP:** Hold above 135°F
- Serve 1 cup of pasta topped with 1 serving of chicken (one breast, one thigh and one wing or two drumsticks)
  - And 1 cup of vegetable tomato sauce

- For a complete high school meal:**
- Add 2 - ½ cup servings of fruit
  - Add 1 - 8-ounce milk

**Note:** May delete peppers and onions and serve ¾ cup tomato and olive sauce for K-8