



Nutrition Facts

Serving Size 1-½ CUP (TWO 6 OZ SPOODLES)

Amount Per Serving

Calories 309

% Daily Value

Total Fat 7.4g **11%**

Saturated Fat 2.8g **14%**

Cholesterol 47mg **16%**

Sodium 541mg **23%**

Total Carbohydrate 36.7g **12%**

Dietary Fiber 5.2g **21%**

Protein 25g **50%**

Vitamin A 13% Vitamin C 60%

Calcium 30% Iron 15%

 **TIP**

Thaw chicken in the refrigerator in advance of preparation.

Cook frozen vegetables only until tender but crisp; they will become overcooked when held too long on a hot steam table or in a holding cabinet.

If served as a mixed dish, keep pasta, sauce, and broccoli separated and combine just before serving time to



maintain best product consistency.

If pasta is prepared in advance of the day of service, follow directions for cooking pasta for same day service. After it's cooked and drained, return the pasta to the vessel and cover it with cold water. Add ice, stir gently, and chill the pasta to 46°F or below. Skim off any remaining oil with a strainer, and drain. Store in covered containers, refrigerated at 40°F. To reheat, place pasta in a basket or strainer and plunge into rapidly boiling water. Drain, hold for hot service at 140°F or higher.


Total Time
NOT AVAILABLE

Difficulty
DIFFICULT

Yields
50

Serving & Size
1-1/2 CUP (TWO 6 OZ SPOODLES)

This classic Alfredo dish is transformed by combining Campbell's® Healthy Request® Condensed Cream of Mushroom Soup, chicken, whole grain pasta, broccoli, and Parmesan cheese. Creamy and delicious, it's sure to please any patron.

INGREDIENTS	WEIGHT	MEASURE
water		6 gallons
whole grain rotini (spiral) pasta, dry	3 lb.	18 cups
frozen broccoli florets	11 lb.	28 cups
 Campbell's® Healthy Request® Condensed Cream of Mushroom Soup , 50 oz ea		3 cans
low fat (1%) milk		1 gallons
black pepper, ground		1 tbsp.
granulated garlic		1/4 cups
Parmesan cheese, grated	1 lb.	5 667/1000 cups
cooked diced chicken, frozen, thawed	84 oz.	17 cups



INSTRUCTIONS

1. Cook pasta until al dente. DO NOT OVERCOOK. □ Drain well.

CCP: Hold hot at 140°F or higher.

2. In a stockpot or steam-jacketed kettle add the frozen broccoli to boiling water. Bring water to boil, reduce temperature. Cover and simmer for 5 to 10 minutes. Drain.

OR-

In place a single layer of frozen broccoli in a steamer pan. Steam uncovered for 3 to 5 minutes. Drain.

CCP: Hold at 140°F or higher.

3. To make sauce, combine soup, milk, pepper, garlic, cheese, and chicken. □ Cook over medium heat for 5 to 10 minutes, stirring often.

CCP: Heat to 165°F for at least 15 seconds.

CCP: Hold at 140°F or higher.

To serve as Mixed Dish:

Combine cooked pasta, broccoli, and sauce. Transfer combined mixture to serving pans. Portion size = 1 ½ cups (two 6 fl oz spoodles).

CCP: Hold for hot service at 140°F or higher.

To serve as Deconstructed Dish:

Transfer cooked pasta, broccoli, and sauce to separate serving pans. For each portion, plate in the following order:- ½ cup pasta (4 oz spoodle)- Add ½ cup (4 oz spoodle) of broccoli- Top with ½ cup (4 oz spoodle) sauce. Serve immediately- Portion size = 1 ½ cups (two 6 fl oz spoodles)

CCP: Hold for hot service at 140°F or higher.