



# Rotini & Chicken Florentine Salad

A colorful, fresh entree salad perfect for grab & go with a taste of Italy and a rainbow of vegetables.

HACCP Process #3 Complex Food Service

## **Ingredients**

- 12 Pounds 8 Ounces Barilla® Whole Grain Rotini
- 6 Pounds 4 Ounces USDA Diced Chicken, Material #100101
- 1 Gallon Italian dressing, No Salt Added
- 8 Pounds Romaine Lettuce, RTU, Chopped
- 8 Pounds Fresh Baby Spinach, RTU
- 11 Pounds 8 Ounces Tomatoes, Fresh, Diced, RTU
- 8 Pounds Fresh Carrots, Coins, RTU
- 6 Pounds 4 Ounces USDA Lite Mozzarella Cheese, Shredded, Material #100034

## **Instructions**

Prior To Day of Service:

Pre-Prep: Clean and sanitize prep area.

Prep: Pull Pasta from dry storage.

Wash hands thoroughly.

Cook: Boiling method: Boil water in steam kettle, tilt skillet, or in a large pot on stove top.

Add pasta to boiling water, return to a boil as quickly as possible.

Cook pasta for 4 minutes.

Drain pasta as quickly as possible

Rinse pasta in colander in cold water to stop the cooking process, drain again as quickly and completely as possible.

\* Note: if using a steamer, put pasta in hotel pans with water to cover, and increase cooking time to 6 minutes using maximum steam.

Hold: Place drained, cooled pasta in sealed containers, date stamp and place in walk-in, store for service below 40°F.

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

Prep: Pull Chicken from freezer

Place pouches of chicken on sheet pan in a single layer to thaw, date stamp.

Place chicken on bottom shelf in cooler.

Wash hands thoroughly.

CCP: Hold below 41°F

Pre-Prep: Pull Italian dressing from dry storage.

Wipe off lid and place in cooler to chill overnight.

CCP: Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining.

Day of Service:

Pre-Prep: Clean and sanitize prep area.

Wash hands thoroughly.

Pre-Prep: Set up assembly line for salads.

Lay out all utensils for service.

Pull salad containers, lids and date stamps.

Pull from cooler: pasta, spinach, romaine, sliced carrots, diced tomatoes, chicken, shredded mozzarella and Italian dressing.

CCP: Prepare foods at room temperature in two hours or less.

Prep: Wash hands thoroughly and cover with gloves.

Mix Italian dressing with the pasta, tossing gently to coat thoroughly.

Wash hands thoroughly and cover with gloves.

In large salad bowl place 1/2 cup romaine on bottom using 1 - 4 oz. spoodle.

Add 1/2 cup baby spinach leaves using 1 - 4 oz. spoodle.

Top with 1 cup of dressed pasta using 1 - 8 oz. spoodle.

Add 1/4 cup tomatoes using 1 - 2 oz. spoodle.

Add 1/4 cup carrot coins using 1 - 2 oz. spoodle.

Add 1 ounces seasoned diced chicken in center of salad bowl.

Sprinkle 1 ounce or 1/4 cup of shredded mozzarella cheese on top using 2 oz. spoodle.

Cover tightly and date stamp.

SOP: Never handle ready to eat foods with bare hands.

Hold: Refrigerate until service

CCP: Hold below 41°F

Serve: 1 Entree Salad

Each serving is 12.2 Ounces or 352 Grams

CCP: Hold below 41°F

Each serving of this recipe provides 2 oz. eq. whole grains, 2 oz. eq. meat/meat alternative, 1/2 cup dark green vegetable, 1/2 cup red/orange vegetable.

## Nutritional Info

This information is per serving.

### Nutrition Facts

Serving Size 12.4 oz. (352 g)

Servings Per Container 1

Amount Per Serving

Calories 399

Calories from Fat 129.6

**% Daily Value\***

**Total Fat** 14.4g

22%

Saturated Fat 3.6g

18%

Trans Fat 0g

**Cholesterol** 59mg

20%

**Sodium** 234mg

10%

**Total Carbohydrate** 50g

17%

Dietary Fiber 8.5g

34%

Sugars 2g

**Protein** 25g

50%

Vitamin A 199%

Vitamin C 24%

Calcium 4%

Iron 34%

Allergy Information: Wheat, Milk

\*Percent Daily Values are based on a 2,000 calorie diet.

**Please note:** for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water. When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.