

# Standard Item Book (detailed)

 (Recipe)

## DYS5 CHICKEN NOODLE

### General

Name:	DYS5 CHICKEN NOODLE	Key Name:	DYS5COODLE
Common Name:	DYS5 CHICKEN NOODLE	Short Name:	Chix Nood DYS5
Formal Name:	DYS5 Chix Noodles	Item Type:	PT MENU
Standard Units of Measure		Archive Status:	Active
Purchase Unit:		Portion Unit:	Svg (10 oz)
Issue Unit:	Svg (10 oz)	Ingredient Unit:	
Stock Unit:		Yield Unit:	Svg (10 oz)

Note:  
Manufacturer Note:

### Item Traits...

Name	Category	Data Owner	Name	Category	Data Owner
*Patient Food	Diet Office Trait	UMHS	carrot	Allergen	UMHS
celery	Allergen	UMHS	chicken	Allergen	UMHS
Eggs	Allergen	UMHS	garlic	Allergen	UMHS
honey	Allergen	UMHS	MSG	Allergen	UMHS
onion	Allergen	UMHS	pasta	Diet Office Trait	UMHS
vegetable cooked	Diet Office Trait	UMHS	Wheat	Allergen	UMHS

### Nutrition

Linked to Nutritional Item: [Recipe]    **DYS5 CHICKEN NOODLE**    Nutrient Yield: 100.00%

Total Calories: 345.0	% Protein: 38.9	% Carbohydrates: 44.3	% Fat: 18.6	% Saturated Fat: 4.3
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### Standard Portion Analysis [ 1 Svg (10 oz) = 279.413 grams calculated, 283.495 grams as coded ( 1% variance ) ]

KCAL	345 KCAL	PRO	33.5 Gram	FAT	7.1 Gram	CHO	38 Gram	NA	350.0 MG
K	364.2 MG	P	241.77 MG	CHOL	112.9 MG	SFA	1.6 Gram	TDFB	1.8 Gram
SUGR	8.1 Gram								

### 100 Gram Analysis

KCAL	123 KCAL	PRO	12.0 Gram	FAT	2.6 Gram	CHO	14 Gram	NA	125.3 MG
K	130.4 MG	P	86.53 MG	CHOL	40.4 MG	SFA	0.6 Gram	TDFB	0.6 Gram
SUGR	2.9 Gram								

**DYS5 CHICKEN NOODLE**

**28 - RS HOT FOOD**

**Production Date: Tuesday, 3/19/2019**

**Production Shift: [All Meals]**

**Times**

Prep Time:

Cooking Time:

**Temperatures**

Cooking Temp:

Internal Temp:

**Production Amount**

Yield: **25 Svg (10 oz)**

Portions: **25 Svg (10 oz)**

**Ingredients and Instructions**

(Key Name)

Olive Oil Extra Virgin	.15 Pound
Carrot Julienne	1 Pound
Celery Diced	1 Pound
Thyme Leaves	.003 Pound
Garlic Powder	.074 Pound
Onion Powder	.118 Pound
Honey	.33 Pound
Water	8.83 Pound
Soup Base Chicken	.12 Pound
Pasta Fine Egg Noodle	1.48 Pound
Chicken Meat Diced White 0.5"	5.15 Pound

**COOKING PROCEDURE:**

\*\*\*FOLLOW ALL HACCP INSTRUCTIONS\*\*\*

\*\*\*CLEAN AND SANITIZE ALL SURFACES, EQUIPMENT AND UTENSILS\*\*\*

\*\*\*WASH HANDS BEFORE, DURING AND AFTER FOOD PREPARATION\*\*\*

\*\*\*PAY ATTENTION TO KEEPING COLD FOODS BELOW 41 DEGREES PRIOR TO COOKING\*\*\*

1. IN ROBO COUPE PLACE UNCOOKED EGG NOODLES ON MED-HIGH AND PROCESS UNTIL AN EVEN TEXTURE IS ACHIEVED. MOST NOODLES SHOULD BE CHOPPED UP TO THE THICKNESS OF THE LEAD ON A PENCIL.
2. IN ROBO COUPE PLACE JULIENNE CARROTS AND CELERY ALONG WITH 6 OZ OF ICE, PULSE UNTIL AN EVEN TEXTURE IS ACHIEVED. BE SURE TO SCRAPE THE SIDES DOWN INTO THE BOWL. RESERVE.
3. TO MINCE CHICKEN, PLACE FROZEN DICED CHICKEN INTO ROBO COUPE IN 1.5 POUND BATCHES. PROCESS UNTIL AN EVEN TEXTURE IS ACHIEVED. BE SURE TO SCRAPE DOWN THE SIDES OF THE BOWL DURING PROCESSING. CHICKEN WILL LOOK LIKE SHAVED ICE.
4. IN STEM JACKETED KETTLE PLACE OLIVE OIL, MINCED CARROTS AND CELERY. SWEAT UNTIL THE VEGETABLES ARE TENDER TO THE BACK OF A SPOON.
5. ADD DRIED SPICES AND HONEY COOK UNTIL FRAGRANT.
6. ADD WATER AND CHICKEN BASE, BRING TO A BOIL, ADD MINCED NOODLES. COOK FOR 4-5 MINUTES.
7. ADD MINCED CHICKEN, BRING TO 165 DEGREES FOR AT LEAST ONE MINUTE.
8. CHECK CONSISTENCY. ITEM SHOULD HOLD TOGETHER WITH AN EVEN TEXTURE, MOIST AND FALL OFF A SPOON IN A SOLID PIECE.  
 \*\*\*IF TOO THICK, THIN WITH A SMALL AMOUNT OF WATER  
 \*\*\*IF TOO THIN, ALLOW TO COOK UNTIL THE PROPER CONSISTENCY IS ACHIEVED
9. REMOVE FROM KETTLE, PLACE INTO HOTEL PANS LABEL, DATE AND PLACE INTO BLAST CHILLER. ITEM MUST COOL DOWN FROM 135 DEGREES TO 41 DEGREES WITH IN 2 HOURS.
10. PORTION INTO THE BLACK MICROWAVABLE CONTAINERS USING A 8 OZ SPOODLE, 10 OZ PER CONTAINER. LABEL, DATE AND FREEZE WITH A 6 MONTH EXPIRATION DATE.

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**28 - RS HOT FOOD**

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**Production Shift: [All Meals]**

**Times**

Prep Time:

Cooking Time:

**Temperatures**

Cooking Temp:

Internal Temp:

**Production Amount**

Yield: **25 Svg (10 oz)**

Portions: **25 Svg (10 oz)**

**RETHERM INSTRUCTIONS:**

1. PLACE CONTAINER INTO MICROWAVE, SET FOR 3 MINUTES ON COOK.
2. REMOVE CONTAINER AND STIR PRODUCT, RESET TIMER FOR AN ADDITIONAL 2 MINUTES OR UNTIL INTERNAL TEMPERATURE REACHES A MINIMUM OF 165 DEGREES FOR 15 SECONDS.
3. PLACE PRODUCT INTO OVAL BAKER AND SERVE IMMEDIATELY.

8/2018 TP