Recipe Template

Recipe Name:	Chicken Alfredo
inccipe ivaille.	Chicken Anread

Ingredients	Portion (use these units: each, slices, cup (#scoop),oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
water	2 quarts	sysco		
Penne Pasta	3 cups	sysco		
Alfredo Sauce	5 #	sysco		
Parmesan Cheese, grated	1 cup	sysco		
Parsley flakes	1 Tablespoon	syco		

ı	Ins	tr	11	cti	in	n	C	

Write step-by step instructions here. Include details about defrosting, cooking, assembly, and storage. *Include if applicable*: **Cooking details**

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

ii iiiteriidi temperatare oneono
Include if applicable: Packaging information (i.e. in a 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)
Last step should be: Serve immediately OR store in refrigerator/warmer until serving
Boil 2 quarts of water and penne pasta cook for about 12 to 18 minutes. Drain.
Heat Alfredo sauce and cooked penne pasta, toss until evenly coated.
Add Parmesan cheese and parsley on top. Cover with plastic film wrap.
Then place in hotbox until service

Yield:		
Recipe #:		