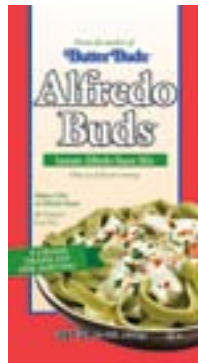


# Chicken and Noodles



Low in fat  
Zero trans fat  
Zero cholesterol

## Chicken and Noodles

Number of portions: **60**    Size of portion: **1 Cup**

Ingredient	Measure	Procedure
Chicken broth, low sodium	2 1/4 gal. 2 1/4 cup	Heat chicken broth to boiling. Slowly stir in noodles, and onions. Boil, uncovered, for 6 minutes. <b>DO NOT DRAIN.</b>
Egg noodles, dry	3 lb.	
Onions, raw	1 lb. 7/8 oz. chopped.	Mix 1 pkg (4 oz.) of Butter Buds dry mix with 1 quart of hot tap water. 1 pkg yields 2lbs of sauce. Set aside desired amount. Store remaining Butter Buds in refrigerator for use in other recipes.
Butter Buds,® dry mix	1/2 cup, 6 5/8 tsp.	
Alfredo Buds,® dry mix	1 bag (1 lb.)	Mix together Alfredo Buds and hot tap water. Stir until blended.
Water, hot tap	2 qt.	
Black pepper	1 3/4 tsp.	Add Butter Buds sauce, pepper, marjoram (optional), parsley (optional), and chicken to noodles. Stir gently to combine. Stir occasionally until thickened.
Chicken, cooked & diced	7 lb. 11 oz.	

CCP: Heat to 165° F or higher for at least 15 seconds.  
 Pour into medium half-steamtable pans (10" x 12" x 4"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.  
 CCP: Hold for hot service at 135° F or higher.  
 Portion with 8 oz. ladle (1 cup).

### Nutritional Information

<b>Calories</b>	258 kcal	<b>Iron</b>	1.97 mg	<b>Protein</b>	26.18 g	35.77% Calories from protein
<b>Cholesterol</b>	75 mg	<b>Calcium</b>	67.10 mg	<b>Carbohydrates</b>	23.99 g	37.41% Calories from carbohydrates
<b>Sodium</b>	361 mg	<b>Vitamin A</b>	46.3 IU	<b>Total Fat</b>	7.07 g	24.62% Calories from total fat
<b>Dietary Fiber</b>	0.90 g	<b>Vitamin A</b>	10.5 RE	<b>Saturated Fat</b>	1.75 g	6.11% Calories from saturated fat
		<b>Vitamin C</b>	0.60 mg	<b>Trans Fat</b>	0.01* g	0.05% Calories from trans fat

**Note:** \* - asterisk denotes nutrients with either missing or incomplete nutrient data.