



Bacon Bread Crumbs

Yield: approx. 1½ lbs.

Reorder No.	Description	Amount
507563	Japanese-Style Bread Crumbs	1 lb.
365640	GFS Cooked, Diced Bacon, ¼" cut	8 oz.
614640	GFS Liquid Butter Alternative	½ cup
138300	Trade East Granulated Onion	1 oz.
513881	Trade East Granulated Garlic	1 tsp.
424307	Kosher Salt	1 Tbsp.
513776	Trade East Ground White Pepper	1½ tsp.

Preparation Instructions

Wash hands. Combine the bread crumbs, bacon, butter alternative, granulated onion, granulated garlic, salt and pepper in a large stainless-steel bowl. Mix thoroughly. Transfer to a covered storage container, label, date and refrigerate until needed, for up to 4 days.
CCP: Refrigerate at 41°F, or below.

Thinly pounded boneless chicken breast is wrapped around macaroni and cheese loaded with smoked ham and asparagus, then baked and served sliced with a topping of creamy Alfredo sauce, bacon bread crumbs and Parmesan cheese. Garnish with fresh chopped chives.

Costs:

Selling Price	\$10.00	Cost per Portion	\$3.22
Profit	\$6.78	Food Cost	32%

Dinnerware: Oneida Unlimited Rectangular Platter, 8" x 6"

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Available through LTO Direct™.

Mac-and-Cheese- Stuffed Chicken

Ingredients

Yield: 24 servings

Reorder No.	Description	Amount
216950	GFS® Boneless, Skinless Chicken Breast, 8 oz. thawed	24 ct.
424307	Kosher Salt	To taste
225061	Trade East® Restaurant-Grind Black Pepper	To taste
Recipe	Mac-and-Cheese Filling	6¾ lbs.
100141	Asparagus, shaved thinly on a mandoline	1½ lbs.
245860	Primo Gusto® Alfredo Sauce, warmed	36 flz.
Recipe	Bacon Bread Crumbs	12 oz.
460095	Primo Gusto Shredded Parmesan Cheese	1½ lbs.
562696	GFS Fresh Chives, chopped	½ cup

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Lay the chicken breasts flat and completely cover with a piece of clear film wrap. Pound the chicken until thin with the smooth side of a meat-tenderizing mallet. Do not pound too thinly, or the chicken will tear. Place on a parchment-lined sheet pan. Place the pounded chicken breast on top of a foil sheet and season, to taste, with salt and pepper. Place 4½ oz. of the mac-and-cheese filling and 1 oz. of the shaved asparagus on top of the chicken. Fold half of the chicken over the top of the pasta filling and asparagus. Fold 6" of foil over the top of the chicken, grip tightly with both hands and roll the chicken up inside the foil. Twist both ends tightly enough so the chicken is compressed and firm inside the foil. Some filling may fall onto the foil, but will roll up with the rest of the foil. Place in a covered storage container, label, date and refrigerate until needed, for up to 3 days. CCP: Refrigerate at 41°F, or below.

To prepare à la carte:

Place the foil-wrapped chicken on a metal baking pan, and bake at 400°F for 12 to 14 minutes, or until heated through. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Remove the chicken from the foil and slice in half on the bias. Place on a warmed serving plate with both ends facing out, exposing the filling. Ladle 1½ flz. of Alfredo sauce over the chicken halves leaving the filling exposed. Sprinkle with ½ oz. of bacon bread crumbs and 1 oz. of Parmesan cheese. Place under a heated salamander or broiler to brown the bread crumbs and melt the cheese. Garnish with 1 tsp. of chopped chives.

Mac-and-Cheese Filling

Yield: 8¾ lbs.

Reorder No.	Description	Amount
828290	Primo Gusto Orecchiette Pasta, prepared per package instructions	2½ lbs.
432061	GFS Pure Olive Oil	2 Tbsp.
198706	Markon® Colossal Spanish Onions, diced	1 lb.
198331	Ready-Set-Serve® Green Peppers, ¾" cut	1 lb.
322164	Chopped Garlic	2 oz.
199834	GFS Diced Smoked Ham, ¾" cut	½ lb.
150991	GFS Sharp Cheddar-Cheese Sauce	2½ lbs.
245860	Primo Gusto Alfredo Sauce, thawed	1¾ lbs.
424307	Kosher Salt	2 Tbsp.
225061	Trade East Restaurant Grind Black Pepper	2 tsp.

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Heat 8-qt. nonreactive saucepan until very hot. Add the olive oil, onions, peppers and garlic. Sauté until the vegetables are tender. Add the ham and sauté briefly. Add the Cheddar-cheese sauce, Alfredo sauce, salt and pepper and mix thoroughly. Heat the sauce slowly over a medium heat, stirring occasionally, until it reaches a simmer. Allow to cool. CCP: Product shall be cooled within 2 hours from 135°F to 70°F, and from 70°F to 41°F or less within an additional 4 hours, so that the total time of cooling from 135°F to 41°F does not exceed 6 hours. Transfer to a covered container, label, date and refrigerate until needed, for up to 3 days. CCP: Refrigerate at 41°F, or below.