

CHICKEN A LA KING (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
212 cal	17 g	20 g	7 g	47 mg	1325 mg	60 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHICKEN,BONED,CANNED,PIECES	18 lbs	1 gal 3-1/8 qts	
CHICKEN BROTH		2 gal 3 qts	
CELERY,FRESH,CHOPPED	4 lbs	3 qts 3-1/8 cup	5-1/2 lbs
ONIONS,FRESH,CHOPPED	1 lbs	2-7/8 cup	1-1/8 lbs
PEPPER,WHITE,GROUND	1/3 oz	1 tbsp	
WATER,WARM	7-7/8 lbs	3 qts 3 cup	
MILK,NONFAT,DRY	7-1/4 oz	3 cup	
CHICKEN BROTH		3 qts	
FLOUR,WHEAT,GENERAL PURPOSE	3-7/8 lbs	3 qts 2 cup	
PEPPERS,GREEN,FRESH,CHOPPED	1 lbs	3 cup	1-1/4 lbs
PIMIENTO,CANNED,DRAINED,CHOPPED	8-1/2 oz	1-1/4 cup	

Method

- 1 Cut chicken into 1 inch pieces.
- 2 Place broth, celery, onions, and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- 3 Reconstitute milk in warm water. Stir milk into cooked vegetables and broth.
- 4 Blend flour and second broth together; stir to make a smooth slurry. Add slurry to vegetables, broth, and milk mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Stir chicken, peppers, and pimientos gently into thickened sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Pour 2-1/2 gallons of chicken a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.