

CHICKEN CACCIATORE (COOKED DICED)

Yield 100

Portion 1-1/4 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
245 cal	21 g	27 g	7 g	73 mg	721 mg	81 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	26-1/2 lbs	3 gal	
WATER	20-7/8 lbs	2 gal 2 qts	
TOMATO PASTE,CANNED	7-3/4 lbs	3 qts 1-1/2 cup	
ONIONS,FRESH,1/4"" STRIPS	4 lbs	1 gal	4-1/2 lbs
PEPPERS,GREEN,FRESH,JULIENNE	4-1/4 lbs	3 qts 1 cup	5-1/4 lbs
SUGAR,GRANULATED	7 oz	1 cup	
SALT	1-7/8 oz	3 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
OREGANO,CRUSHED	1/2 oz	3 tbsp	
THYME,GROUND	1/2 oz	3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	3/8 oz	2-2/3 tbsp	
BAY LEAF,WHOLE,DRIED	1/4 oz	6 lf	
CHICKEN,COOKED,DICED	18 lbs		

Method

- 1 Combine tomatoes, water, tomato paste, onions, sweet peppers, sugar, salt, garlic, pepper, oregano, thyme, basil and bay leaves in steam-jacketed kettle or stock pot. Bring to boil; cover; reduce heat; simmer 1 hour. Remove bay leaves.
- 2 Stir chicken gently into cacciatore sauce. Cover; reduce heat; simmer 2 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 3 Pour 2-1/2 gal chicken cacciatore mixture into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.