

CHICKEN A LA KING (COOKED DICED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
246 cal	17 g	27 g	7 g	74 mg	1235 mg	62 mg

Ingredient**Weight****Measure****Issue**

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
SALT	1-7/8 oz	3 tbsp	
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	
CHICKEN,COOKED,DICED	18 lbs		
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 Place broth, celery, onions, salt and pepper in a steam jacketed kettle or stockpot; bring to a boil. Cover; reduce heat; simmer 8-10 minutes until tender.
- 2 Reconstitute milk in warm water. Stir milk into cooked vegetables and broth.
- 3 Blend flour and broth together 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.
- 4 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.
- 5 Pour 2-1/2 gallons of chicken a la king into ungreased steam table pans. CCP: Hold for service at 140 F. or higher.