

ProView

Buffalo Chicken Stuffed Shells



Ingredients

Serves 50

- 3 lbs. + 2 oz. ProView Rotisserie Pulled Chicken ([#10404](#))
- 100 pieces Tasty Brands Stuffed Shells ([#00803WG](#))
- 1 cup Mild Buffalo Sauce
- 1 lb. + 9 oz. Shredded Cheddar Cheese
- 15 oz. Whole Grain Tortilla Chips, (crushed)

CN Crediting

3.5
m/ma

2
oz eq
gr

Nutrition Facts per serving*

Calories: 293
Sat Fat: 5g

Total Fat: 11g
Sodium: 537mg

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*

Directions

1. Preheat conventional oven to 350°F.
2. Place the stuffed shells in a single layer on a clean, non-stick pan.
3. Place thawed pulled chicken in bowl and add half of the buffalo sauce to chicken and combine.
4. Spread sauced pulled chicken across top of stuffed shells.
5. Add remainder of buffalo sauce spread across top of chicken and pasta. Ensure exposed areas of pasta are coated lightly in sauce.
6. Add crushed tortilla chips on top of stuffed shell casserole. Evenly coat across the top of the shells and chicken.
7. Place casserole in oven uncovered and bake 45-55 minutes.
8. Remove product from oven. Place product in warming cabinet until served.

* All products should be heated to 165°F degrees internal temperature. Ensure that all hot food is held at a temperature above 140°F.

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HACCP Guidelines

Entree, Buffalo Chicken Stuffed Shells, 1 Serving

General Information

Category

Lunch Entree 



Buffalo Chicken Stuffed Shells

Serving Size 1 serving
Yield 50.00

Ingredients

Name	Quantity
Cooking Spray, Non-Stick	50 Spray
Whole Grain, Stuffed Shells, Cheese, Tasty Brands 00803WG, 224/cs	100 shell
Condiment, Buffalo Sauce, Mild	1 c.
M/MA, Chicken, Pulled Rotisserie, Seasoned, ProView 10404, 8/3lb	3 lbs., 2 oz.
M/MA, Cheese, Cheddar, Shredded, RF	1 lbs., 9 oz.
Whole Grain, Tortilla Chips, Bulk	15 oz.

Preparation Instructions

HACCP Process: #2 - Same Day Service

- Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
- Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Pre-Service (24 hours before service):

- Remove rotisserie chicken from the freezer using oldest pack date first. Product may be kept in original packaging, placed on sheet pan, and placed on ready-to-eat shelf. Cover, label, and date all products. Place in refrigeration and allow to thaw for 24-72 hours.

CCP: Thaw frozen TCS foods in a refrigerator that is 41°F or colder.

CCP: Follow HACCP cooler storage order guidelines to prevent cross-contamination.

Day of Service:

Nutrition Facts

Serving Size 1 serving (187 gm)

Amount Per Serving		
Calories		293.279
		% Daily Value*
Total Fat	10.656 gm	16.394%
Saturated Fat	4.553 gm	22.764%
Trans Fat	0.000 gm	
Cholesterol	41.988 mg	13.996%
Sodium	536.640 mg	22.36%
Total Carbohydrate	30.557 gm	10.186%
Dietary Fiber	2.606 gm	10.423%
Total Sugars	4.000 gm	
Includes 0.000 * gm of Added Sugars		
Protein	19.751 gm	39.503%

Vitamin A	N/A* mcg RAE	
Vitamin C	0.000* mg	
Vitamin D	0.050* mcg	0.25%
Calcium	311.086* mg	31.109%
Iron	1.303* mg	7.241%
Potassium	217.500* mg	4.628%

Saturated Fat % of Calories	13.972%
Added Sugar % of Calories	0.000%

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
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4. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination/cross contact. This applies as well to before and after glove use. Use a clean pair of gloves when handling raw products. Replace gloves after handling any other object.

Meat/Meat Alternates	3.5oz
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Whole Grain-Rich	2 oz
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CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

5. Preheat conventional oven to 350° F.

6. Remove stuffed shells from freezer using oldest pack date first.

7. Place the stuffed shells in a single layer on a clean, non-stick pan.

8. Remove thawed pulled chicken from cooler. Open packaging and place in bowl.

9. Add half of the buffalo sauce to chicken and combine.

10. Spread sauced pulled chicken across top of stuffed shells in an even layer.

11. Add remainder of buffalo sauce spread across top of chicken and pasta. Ensure exposed areas of pasta are coated lightly in sauce.

12. Place whole grain tortilla chips in a zip lock bag or other container. Gently crush chips into small pieces.

13. Add crushed tortilla chips on top of stuffed shell casserole. Evenly coat across the top of the shells and chicken.

14. Place casserole in oven uncovered and bake 45-55 minutes.

CCP: Heat to 165° F or higher for at least 15 seconds.

15. Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

16. Offer each student two buffalo chicken stuffed shells.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140° F must be removed from service until such time as they are reheated to 165° F. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

USDA Meal Pattern Component Contribution:

Tasty Brands Stuffed Shells (2 each): 2.0 oz Meat/Meat Alternate, 1.75oz Whole Grain
Proview Pulled Rotisserie Chicken (1.0 oz): 1.0 oz eq Meat/Meat Alternate
Shredded Cheddar Cheese (0.5 oz): 0.5 oz eq Meat/Meat Alternate (per FBG: 1oz = 1 M/MA)

Whole Grain Tortilla Chips (8.5g): 0.25 oz eq Whole Grain Rich (Exhibit A: Grain Requirements For Child Nutrition Programs, Group B: 28g/1.0oz = 1oz eq)