

Chicken Pasta Salad Recipe











Chicken Pasta Salad Recipe

Recipe Items:	1 Portion	5 Portions
PE Pasta (PE#21757)	#16 Scoop (60 gm)	300 gm (10.6 oz)
PE Chicken (PE#21735)	#20 Scoop (50 gm)	250 gm (8.8 oz)
PE Carrot (PE#21734)	2 Tbsp (30 ml)	150gm (5.3 oz)
PE Spinach (PE#21743)	2 Tbsp (30 ml)	150gm (5.3 oz)
Mayonnaise	1 tsp (5 ml)	25 ml (1 fl oz)
		1 cm chuh slice – approx 40am

Nutritional analysis presented contains only these ingredients



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

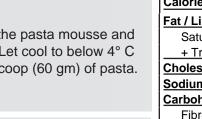
Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.

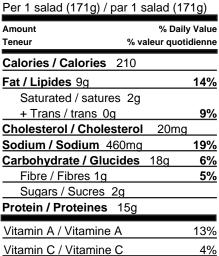


2. For best results, heat the pasta mousse and stir to even consistency. Let cool to below 4° C or 40° F. Plate the #16 Scoop (60 gm) of pasta.



3. Add the #20 Scoop (50 gm) of chicken mousse on top of the pasta. Using a spoon or the back of the scoop, spread out the chicken mousse. Alternate process: combine the chicken mousse with mayonnaise and mix prior to plating.





6%

20%

1" chub slice- approx. 100gm

Nutrition Facts

Valeur nutritive

Calcium / Calcium

Iron / Fer



4. Using a spoon, evenly cover the salad with small mounds of the 2 Tbsp (30 ml) of carrot mousse.



5. Add 1 tsp (5 ml) of mayonnaise unless already mixed in with chicken as described in alternate process in Step 3.



Garnish with small mounds of the 2 Tbsp (30 ml) Spinach mousse to finish.

Cold Service - keep Puree Essentials food temperatures cold, below 4° C or 40° F.

Variations: replace chicken with other proteins such as PE Ham, Turkey, Beef or Pork Puree. Alter vegetables as desired. For additional flavours and variety, add around herbs.

