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001417 - Pasta Salad for Lemon Chicken

Recipe HACCP Process: #2 Same Day Service

Source: Jr. Chef 2017 Meat/Alt: 0 oz
Number of Portions: 48 Grains: 0 oz
Size of Portion: Servings Fruit: 0 Cup
Vegetable: 1.5 Cup
Alternate Menu Name: Henderson County HS Milk: 0 Cup

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Bring a pot of salted water to a boil. Add pasta and cook 10-15 minutes or until al dente. Drain and rinse with cold water.

Using the veggeitti machine spiral cut the yellow squash and zucchini saving a few strands to garnish.

In a mixing bowl combine olive oil, salt, chipotle seasoning, garlc, lime juice, lemon juice, pepper, tomato juice and honey; mix well using a wire whisk. In a large bowl combine the pasta, onion, red and green peppers, jalapenos, tomatoes and cucumbers, tossing well. Add the honey mixture and toss again. Drain the pasta salad then place the saald in the certer of the plate

Serve with Lemon Herb Chicken and garnish.

*Nutrients are based upon 1 Portion Size (Servings)

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Calories	301 kcal	Cholesterol	*0.00* mg	Sugars	*24.32* g	Calcium	*28.23* mg	29.93%	Calories from Total Fat
Total Fat	10.02 g	Sodium	513.97 mg	Protein	*5.24* g	Iron	*0.64* mg	4.10%	Calories from Sat Fat
Saturated Fat	1.37 g	Carbohydrate	52.93 g	Vitamin A	*260.91* ĬU	Water ¹	*85.44* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	*1.97* g	Vitamin C	*33.61* mg	Ash ¹	*1.44* g	70.27%	Calories from Carbohydrates
		•	-					*6 96%*	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

^{1 -} denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.