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Cheesy Chicken Rice Casserole

with Grilled Sensations MWWM Grilled Chicken Breast Patty

RC Product Code: 56404

Serving Size:	1 1/2 cup
Yield:	96 servings
Contribution:	2.5 oz meat/ma, 1 grain, 5/8 cup vegetables (1/2 cup other, 1/8 cup additional)

Nutritional Information for 1 Salad and 1oz Dressing

Portion	1 1/2 cups	**Cholesterol (mg)**	74
Calories	391	**Sodium (mg)**	398
Total Fat (g)	18	**Total Carbohydrates (g)**	33
Saturated Fat (g)	10	**Sugar (g)**	4
Trans Fat (g)	0	**Protein (g)**	20

Ingredients	Amount	Instructions
Chicken Stock, unsalted	1 gal + 3 quarts	In stock pot bring chicken stock to a boil. While chicken stock is heating place 4 cups of long-grain rice in each of 4 deep full pans. For each pan top with 1 1/2 pounds of mushrooms, 1 Tbsp garlic powder, 2 tsp oregano, 2 tsp thyme and 1 tsp black pepper.
Long-grain rice	6.5 lbs	
White mushrooms, sliced	6 lbs	
Garlic Powder	4 Tbsp	In each pan over the mushroom sprinkle 3 cups chopped yellow onions, 4 cups chopped green bell pepper and 2 cups chopped red pepper.
Ground Oregano	8 tsp	
Ground Thyme	8 tsp	
Ground black pepper	4 tsp	For each pan, cut 1 pound cream cheese and 12 chicken patties into bite-sized pieces. Spread these over the vegetables. Top with 7 cups of chicken broth. Do not stir. Cover the pan tightly and bake for 45 to 55 minutes in 350°F oven.
Cream Cheese	4 lbs	
Onions, yellow chopped	6 lbs	
Green Bell Pepper, chopped	5 lbs 4 oz	
Red Bell Pepper, chopped	2 lbs, 10 oz	
Rich Chicks 56404 Grilled Chicken Breast Patty	48 each	**Recommended Heating Instructions:** (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. **For Best Results:** Do NOT use parchment paper. Appliances may vary. Targeted temperature is **165°F** **Convection Oven – 100% Fan Speed:** Bake at 250°F for 12-15 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 250°F for 10-12 minutes **Conventional Oven:** Bake at 250°F for 12-15 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours Top each pan with 1 1/2 pounds shredded cheddar cheese and broil for 2-3 minutes or until the cheese has melted. Remove from broiler and let rest for 10 minutes. Cut each pan into 24 servings.
Sharp Cheddar Cheese, shredded	6 lbs	

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It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.