

MAC AND CHEESE STUFFED CHICKEN



Ingredients *Yield: 24 servings*

Reorder No.	Description	Amount
216950	GFS* Boneless, Skinless Chicken Breast	24 - 8 oz. breasts
424307	Kosher Salt	To taste
225061	Black Pepper	To taste
189011	GFS Artisan Macaroni & Cheese, prepared per package instructions	24 Tbsp.
100141	Asparagus, shaved thinly on a Mandoline	24 oz.
245860	Primo Gusto* Alfredo Sauce	36 fl. oz.
198011	Panko Bread Crumbs	12 oz.
460095	Primo Gusto Shredded Parmesan Cheese	24 oz.

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Completely cover chicken breasts with a piece of clear film wrap, then pound until thin. Place the pounded chicken breast on top of a foil sheet and season to taste with salt and pepper. Place shaved asparagus on top of the chicken, then add pasta filling. Fold half of the chicken breast over, then roll the chicken up in foil. Place the foil-wrapped chicken on a metal baking pan, and bake at 400°F for 12-14 minutes. CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. Ladle Alfredo sauce over chicken, sprinkle with breadcrumbs and Parmesan cheese, and broil until breadcrumbs are browned, and cheese is melted. Remove chicken from sheet, allow for cooling, then serve. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.