

# Southwest Grilled Chicken Pasta Salad (SFR- School Food Rocks)



GENERAL INFORMATION

Recipe #	Category	Source
1815720	Lunch Entree	Local



INGREDIENTS

Name	Quantity	+	Quantity 2
Grilled Chicken Bites, Seasoned Fully Cooked, Gold Creek 792408	100 pieces		
Pasta, Rotini, Enriched, 2/10#, Cortona, 18131COR00	3 lbs., 4 oz.		
Beans, black turtle, mature seeds, canned	1 pt., 1 ¼ c.		
Corn, No Salt Added, Frozen, 30#, USDA, 100348	1 pt., 1 ¼ c.		
Coriander (cilantro) leaves, raw	1 pt.		
Peppers, sweet, green, raw	1 pt., 1 ¼ c. chopped		
Dressing, Chili Lime, Jug, 4/1gal, 35.22#, Ken's, KE3071	1 pt., 1 ¼ c.		

## Southwest Grilled Chicken Pasta Salad

Serving Size	Yield
1 cup	25.00

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.

Remove product from refrigerator using oldest pack date first.

CCP: 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. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Instructions:

- Cook pasta according to package directions. Drain, rinse, and cool. Hold cold at 41°F or below.
- Thaw Gold Creek Grilled Chicken Chunks under refrigeration 2 days in advance if frozen.
- Drain and rinse black beans
- Chop cilantro and dice peppers
- Combine pasta, chicken, black beans, corn, peppers, and cilantro in a large mixing bowl.
- Add dressing and toss until evenly coated.
- Cover and refrigerate for at least 1 hour before service. **Critical Control Point: Hold cold at 41°F or below.**
- Portion 1 cup per student using an 8 oz spoodle.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

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

## Nutrition Facts

Serving Size 1 cup (264 gm)

Amount Per Serving		
Calories		449.589
% Daily Value*		
Total Fat	10.408 gm	16.013 %
Saturated Fat	1.311 gm	6.553 %
Trans Fat	0.000 gm	
Cholesterol	60.000 mg	20 %
Sodium	724.166 mg	30.174 %
Total Carbohydrate	61.164 gm	20.388 %
Dietary Fiber	4.807 gm	19.228 %
Total Sugars	7.905 gm	
Includes 3.120* of Added Sugars		
Protein	34.261 gm	68.522 %
Vitamin A, RAE N/A* mcg		
Vitamin C	16.761* mg	27.936 %
Vitamin D	0.000* mcg	
Calcium	23.149* mg	2.315 %
Iron	2.775* mg	15.415 %
Potassium	674.055* mg	14.342 %
Saturated Fat % of Calories		2.624%

\* 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 a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

## Meal Components

Component	Measurement
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MY SCHOOL MENUS

SHARING

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated  
06-22-2025


Created  
06-17-2025


Meat/Meat	2 oz
Alternates	
Grains	2 oz

Allergens

Wheat

Vendors

Ken's Foods, Inc. 

USDA Foods in Schools 

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