***Recipe #328 Chicken & Mushrooms, Updated***

***Serving Size and Ingredients: 3oz Chicken, 2oz sauce***

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| **.25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ½# | 13# | 26# | Chicken Boneless, Fresh Or Frozen, Tenders, Tenderloins, Chicken Breast without Skin |
| 1 ½ cups + 1 Tbsp. | 3 cups + 2 Tbsp. | 6 ¼ cups | Green Onion |
| 6 ¼ cups | 12 ½ cups | 25 cups | Sliced Mushrooms |
| To Taste | To Taste | To Taste | Black pepper |
| ½ tsp | 1 tsp | 2 tsp | Table salt |
| 2 cups + 1 Tbsp. | 4 cups + 2 Tbsp.  | 8 ¼ cups | Cream Of Mushroom Soup, low sodium  |
| ¾ cup + ½ Tbsp. | 1 ½ cups + 1 Tbsp. | 3 cups + 2 Tbsp. | 2% Milk |
| 1/8 cup | ¼ cup | ½ cup | Margarine |
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***Recipe #328 Chicken & Mushrooms***

 ***Instructions:***

1. ***Sauté chicken and margarine in a large skillet until center of chicken is no longer pink.***
2. ***Add green onion and mushrooms and sauté until tender.***
3. ***Stir in cream of mushroom soup, milk, salt and pepper. Cook on low to medium heat until heated throughout and required temperature below is met.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***