

Find more Effective Uses for Your Overabundance of Commodity Chicken with... **Chicken Tetrazzini**

featuring Gage's Tetrazzini Dinner Mix

Menu-ing Tips...

You can count on **Chicken Tetrazzini** to...

- Boost sales on the a la carte line
- Plug last minute holes on the menu
- Lower the overall cost of the meal

What You Need...

1 #10 can (2.93 lb (13.26kg)) **Gage Tetrazzini Dinner Mix**

3 pounds Diced, Cooked Chicken

3 ½ quarts Boiling Water

8 ounces Shredded Mozzarella Cheese

What You Do...

Preparation time: 5 minutes

Bake time: 35 minutes

Oven Temperature: 375°F (Conventional Oven)

Pan size: Full Steam Table Pan

Step One: Place the mix and chicken in a full size, 4" deep, steam table pan.

Step Two: Carefully add the boiling water and stir to mix.

Step Three: Cover pan tightly with foil and bake in a preheated 375°F oven for 15 minutes.

Step Four: Remove from oven, and gently stir. Replace cover and bake for an additional 20 minutes.

Step Five: Remove from oven, and gently stir.

Step Six: Evenly sprinkle the cheese over the top, cover and allow the cheese to melt.

Step Seven: Remove from the oven and allow to stand for 30 minutes.

YIELD:

26/ 248g (¾ cup) Servings

Shopping Facts...

School Equivalents: This recipe, when prepared as directed, counts as 1 bread / grain and 2 ounces meat / meat alternate.

Cost per Serving for Gage Products: \$0.34

Gage Product Detail:

Tetrazzini Dinner Mix (#G0330)

Pack: 6 / #10 cans

* Brand of ingredients and changes in preparation may result in variations of School Equivalents

Try It Now!!!

Yes! I would like to try Gage's New Chicken Tetrazzini.
Please contact me to place my order.

Name: _____

Facility: _____

Phone: _____

Email: _____

Fax to 630.595.6195 or 888.289.4143

Cooking with Commodities was brought to you by:
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