

BUTTER BUDS®

ALFREDO TUNA & NOODLES

Number of portions: 40 Size of portion: 3/4 Cup

Water, hot	2 gal	Heat water to rolling boil.
Egg Noodles, dry	1½ lb	Slowly add noodles. Stir constantly, until water boils again.
		Cook for 6 minutes. Drain well.
		DO NOT OVERCOOK. Reserve for step below

Alfredo Buds® , dry mix	1 bag, (1 lb)	Mix Alfredo Buds® with Chicken broth.
Chicken Broth, low sodium	2 qts	Add onions, celery, pepper, parsley, and salt. Cook over medium heat, stirring occasionally until thickened, 8-10 minutes
Celery, raw	1 lb, 1 ¾ oz	
Onions, raw	1 lb, 7/8 oz	
Pepper, black	1 ¾ tsp	
Parsley, dried	½ cup, 1 ½ tbsp.	
Salt	1 1/8 tsp	

Tuna, drained – white, canned in water	1 (66 ½ oz can, drained)	Add cooked noodles, tuna, and lemon juice, Stir gently to combine.
Lemon Juice – canned, single strength	½ cup	Cook over medium heat for 6-8 minutes.
		CCP: Heat to 165° F or higher for at least 15 seconds.
		Pour into medium half-steamtable pans (10" x 12" x 4").
		For 50 servings, use 3 pans. For 100 servings, use 6 pans. Hold for
		30 minutes on a 180-190° F to allow sufficient time for mixture to set up properly.
		CCP: Hold for hot service at 135° F or higher.
		Portion with 8 oz ladle (1 cup)

Nutritional Information

Calories 170 Iron 1.57 mg Protein 28.92 g 38.59% Calories from protein Cholesterol 35 mg Calcium 94.65 mg Carbohydrates 53.19 g 48.12% Calories from carbohydrates Sodium 570 mg Vitamin A 116.3 IU Total Fat 3.22 g 17.06% Calories from total fat Dietary Fiber 1.13 g Vitamin A 15.4 RE Saturated Fat 0.58 g 3.09% Calories from saturated fat Vitamin C 2.72 mg Trans Fat 0.01* g 0.06*% Calories from trans fat

*Note: * - asterisk denotes combined nutrient totals with either missing or incomplete nutrient data*