



Chicken N' Noodles with Mashed Potatoes and Glazed Carrots



Chicken N' Noodles or Dumplings

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| 1- 10# ½" Diced Chicken
3 Medium Onions – Finely diced
3 - #6 Cans Chicken Gravy
Lawery's Seasoned Salt
Garlic Powder | 3- 2# Packages Dumplings or Egg Noodles
1 Stalk Celery Finely Diced
1 Container Chicken Base
Black Pepper
Dried Leaf Parsley |
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In 3- 4" Solid Pans add ½ gal. Hot water. Stir in ¼ cup chicken base per pan. In each pan add 1 tbs. Seasoned Salt, ½ tbs. Garlic Powder, ½ tbs. Black Pepper and ½ cup Parsley. Stir Well. Add remaining ingredients, with the exception of noodles, to pans divided evenly. Place pans into pre-heated Steam'N'Hold™. In Fast Cook Mode set timer for 25 minutes. When timer sounds pull out pans and add noodles. Stir well and place pans back into steamer. Set timer for 15 minutes. When timer sounds Chicken and Noodles will be done.

Place Covered Chicken and Noodles into steam Table to hold until serving.

Total Cook Time: 40 Min. Total Prep Time 10 Min.

Glazed Carrots

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| 20 # Fresh Short Cut Carrots
3# Brown Sugar | 3# Butter or Margarine |
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Divide Carrots between 2- 4" Perforated Pans. Place into preheated Steamer. Place butter and Sugar into a 2" Solid pan. Place into preheated Steamer. Set timer for 15 Minutes. Check for doneness. Carrots should be cooked yet have a firm bite. Depending upon the sizing of the carrots you may need to cook for an additional 5 minutes. Remove Carrots and Butter mix from steamer. Place

Carrots into a 4" solid Pan. Stir Butter and brown sugar mixture. Add Mixture to carrots and stir well, coating carrots. Carrots are now done.

Place Cover on Pan and hold in steam Table.

Total Cook Time: 20 Min. Total Prep Time: 5 Min.

Mashed Potatoes

4 Packages Excel Potato Pearls

In 2-4" Solid pans, you will be adding 2 packages of excel potato pearls. Before you add the potato pearls, you will need to preheat the water. Add water to each pan per instructions on package. Preheat this water for 10 minutes in Steam N' Hold. Remove pans and add Potato Pearls. Stir well. Place back into steamer and set timer for 10 minutes. Remove and fluff with a spoon.

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