

# Baked Pasta Primavera

**Makes:** 50 Servings

50 Servings

Ingredients	Weight	Measure
Water		1 gallon 2 cups
Fresh broccoli florets	3.33 lb	
Grape tomatoes		5 1/4 cup
Whole Grain Penne Pasta	2.75 lb	
Frozen diced chicken, fully cooked	2 lb	
Soybean oil		1 cup
Garlic powder		1/2 cup
Dry Italian salad dressing mix		1/2 cup
Salt		1 Tbsp
Black pepper		1 Tbsp
Parmesan cheese		2 1/2 cups
Bread crumbs		2 cups
Margarine		1 tsp
Dried parsley		1 Tbsp
Mozzarella cheese		4 cups



## Directions

1. Thaw diced chicken in cooler overnight. Cook according to case instructions.
2. Cook pasta in boiling water for 9-10 minutes or until al dente (firm to the bite). Stir occasionally. After boiling, reserve 4 cups of pasta water.
3. Slice grape tomatoes in halve. Cut broccoli into bite size pieces.
4. Steam broccoli and tomatoes for 4 minutes. Do not drain water. Toss grape tomatoes and broccoli (along with water from steaming) in large bowl with oil, garlic powder, and Italian seasoning.
5. Mix vegetables with drained cooked pasta and chicken. Add reserve water to moisten. Season with salt and pepper.
6. Stir in parmesan cheese.
7. Weigh mixture. Divide mixture into two 2 inch steam table pans. Each pan will provide 25 servings.
8. Melt margarine.
9. In small mixing bowl, stir melted margarine, parsley, and breadcrumbs.
10. Top each pan with 2 cup Mozzarella cheese. Pour 1 cup of bread crumb mixture over each pan. Cover with foil.
11. Heat at 350 for 10 minutes. Remove foil and continue to heat until cheese is melted and bread crumbs are brown. Internal temperature must reach 165 degrees.
12. Hold and serve above 140°F.