



Creole Chicken and Sausage Sauce for Pastalaya

It's like jambalaya but made with pasta instead! This dish combines Creole tomatoes and local sausage. Creole tomatoes get their name from being farmed on the soil of the East Bank of the Mississippi River.

Recipe Project Name: Fiscal Year 2021 Cohort B Team Nutrition Training Grant for School Meal Recipe Development
 Louisiana Department of Education, Archdiocese of New Orleans

Preparation Time: 30 minutes

Cook Time: 1 hour

NSLP/SBP crediting information:

½ cup (No. 8 scoop) provides 2 oz eq meat/meat alternate, ½ cup red/orange vegetable, and ⅓ cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chicken, cooked, diced, frozen	6 lb		12 lb		<ol style="list-style-type: none"> 1. Thaw chicken in the refrigerator. Critical Control Point: Hold at or 41 °F or below. 2. Cut sausage link in half, then cut into ½-inch thick half-moons. Set aside. 3. Preheat tilt skillet/braiser or kettle over medium heat. 4. Add oil and when shimmering, add the diced onions, celery, and bell pepper. Sauté vegetables, stirring frequently until translucent and tender. Do not brown.
Sausage, smoked, link, pork and beef	1 lb 8 oz		3 lb		
*Onions, yellow, fresh, diced	1 lb 1 oz	2 ⅓ cups	2 lb 2 oz	1 qt ⅔ cups	
*Celery, fresh, diced	8 oz	1 ½ cups	1 lb	3 cups	
*Peppers, green bell, fresh, diced	8 oz	1 ¼ cups	1 lb	2 ½ cups	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Oil, vegetable		2 Tbsp		¼ cup	
Tomato paste	3 lb 8 oz	1 qt 2 cups	7 lb	3 qt	5. Add tomato paste. Cook, stirring constantly over medium heat for 3 minutes.
Water		3 qt		1 gal 2 qt	6. Add water and whisk to blend with paste.
*Tomatoes, red, round, fresh, diced	4 lb	1 qt	8 lb	2 qt	7. Add chicken, sausage, diced tomatoes, basil, Creole seasoning, garlic, parsley, oregano, salt, and pepper. Allow to simmer, uncovered, for 45 minutes to one hour until thickened and slightly reduced. Critical Control Point: Heat to 135 °F or higher. Hold for hot service at 135 °F or higher.
Creole seasoning blend, school-made (see attached recipe)		⅓ cup		⅔ cup	
Basil, leaves, dried		⅓ cup		⅔ cup	8. Serve ½ cup using a No. 8 scoop.
Garlic, minced, packed in water, drained		¼ cup		½ cup	
Parsley, dried		2 Tbsp		¼ cup	
Oregano, leaves, dried		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Pepper, black, ground		1 tsp		2 tsp	



**CREOLE CHICKEN AND SAUSAGE
SAUCE FOR PASTALAYA NUTRITION
INFORMATION** For ½ cup (No. 8 scoop)

NUTRIENTS	AMOUNT
Calories	160
Total Fat	6.55 g
Saturated Fat	1.43 g
Cholesterol	49 mg
Sodium	303 mg
Total Carbohydrate	9.6 g
Dietary Fiber	1.68 g
Total Sugars	5.3 g
Added Sugars included	N/A
Protein	14.96 g
Vitamin A	699 mcg RAE
Vitamin C	17.9 mg
Vitamin D	N/A
Calcium Iron	16.88 mg
Potassium	1.6 mg
	N/A

N/A=data not available.

*MARKETING GUIDE		
Food as Purchased for	50 Servings	100 Servings
Onions, mature, fresh, all sizes, whole	1 lb 4 oz	2 lb 8 oz
Celery, fresh, trimmed	10 oz	1 lb 4 oz
Peppers, bell, fresh, green, medium or large, whole	10 oz	1 lb 4 oz
Tomatoes, fresh, whole, all sizes	4 lb 10 oz	9 lb 4 oz

NOTES
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.
Serve the Creole Chicken and Sausage Sauce for Pastalaya over pasta.
The food safety temperatures are based on the FDA Food Code. Some information included in this guide may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

YIELD/VOLUME	
50 Servings	100 Servings
About 2 gal 1 qt 2 cups	About 4 gal 1 qt 2 cups
About 19 lb 14 oz	About 39 lb 12 oz

SOURCE:

FY 2021 Cohort B Team Nutrition Training Grant



Creole Seasoning Blend

Makes about 12 oz (2 ½ cups 2 Tbsp)

Garlic, granulated	½ cup	Critical Control Point: No bare hand contact with ready to eat food. 1. Whisk all ingredients together in a large bowl. 2. Transfer to a plastic seasoning container and store in a cool, dry location until ready to use. <i>Note: Be sure to use granulated garlic, not garlic powder, to make sure product will sprinkle freely.</i>
Paprika	½ cup	
Smoked Paprika	½ cup	
Chili Powder	¼ cup	
Black Pepper, ground	¼ cup	
Cayenne Pepper	2 Tbsp 2 tsp	
Onion Powder	2 Tbsp	
Celery Salt	1 Tbsp 1 tsp	
Dry Mustard	1 Tbsp 1 tsp	
Thyme Leaves, dried	1 Tbsp 1 tsp	
Oregano Leaves, dried	1 Tbsp	