Tastybrands

# Buffalo Chicken Stuffed Shells



## Ingredients *(Serves 50)*

| | |
|---|---|
| • 100 pieces | Tasty Brands Stuffed Shells (#00803WG) |
| • 1 cup | Mild Buffalo Sauce |
| • 5 lbs. | ProView Marinated Diced Chicken Breast (#28800) |
| • 1 lb. + 9 oz. | Shredded Cheddar Cheese |
| • 15 oz. | Whole Grain Tortilla Chips, (crushed) |

## Directions

1. Preheat oven to 350° F.
2. Place the stuffed shells in a single layer on a clean, non-stick pan.
3. Place thawed chicken in bowl and add half of the buffalo sauce to chicken and combine.
4. Spread sauced chicken across top of stuffed shells.
5. Add remainder of buffalo sauce spread across top of chicken and pasta. Ensure exposed areas of pasta are coated lightly in sauce.
6. Add crushed tortilla chips on top of stuffed shell casserole. Evenly coat across the top of the shells and chicken.
7. Place casserole in oven uncovered and bake 45-55 minutes. Heat to 165° F or higher for at least 15 seconds.
8. Remove product from oven. Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.
9. Offer each student two buffalo chicken stuffed shells.

## CN Crediting

**3 ½** m/ma

**2** oz eq gr

## Nutrition Facts per serving*

**Calories: 293** **Total Fat: 11g**
**Sat Fat: 5g** **Sodium: 537mg**

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*

## Chef Tips

Cook from frozen

Top with Crushed Tortilla chips

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