# Hungry Planet™ Diced Grilled Chicken Creamy Bowtie

Recipe group	Additional name	Diet factors	Portions	Portion size
MAIN DISH	Hungry Planet		25	12.90 oz

### 1 BOWTIE PASTA

Name of ingredient	Capacity measure	EP	Methods
Bowtie Pasta	1.042 gal	4 lb 2.67 oz	BOWTIE PASTA

Methods

Cook pasta in boiling salted water according to directions on the box or until aldente. Drain and set aside.

#### 2 HUNGRY PLANET™ DICED GRILLED CHICKEN ALFREDO

Name of ingredient	Capacity measure	EP
Hungry Planet Diced Grilled Chicken		4 lb 2.67 oz
Vegan alfredo	1.042 gal	8 lb 13.10 oz
Peas, green, frozen, unprepared	~ 2 1/8 qt	2 lb 7.39 oz
Vegan parmesan, dry, grated	~ 2 cup	0 lb 7.29 oz
Spices, black pepper, ground	~ 1/3 cup	0 lb 1.32 oz

### HUNGRY PLANET™ DICED GRILLED CHICKEN CREAMY BOWTIE

Heat Hungry Planet™ Diced Grilled Chicken in pot with alfredo sauce and frozen peas until warmed. Add cooked pasta and stir to combine. Serve hot with parmesan and black pepper.

### **RECIPE IMAGES**





# **ALLERGENS**



§ GLUTEN, 🦍 SOYA

## WEIGHTS

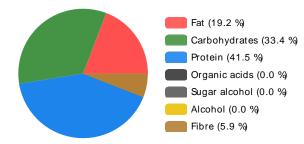
	Kaw	Cooking loss	Cooked	Loss when served	Finai
Total weight	20 lb 2.43 oz	0 %	20 lb 2.43 oz	0 %	20 lb 2.43 oz
Size of portion	12.90 oz		12.90 oz		12.90 oz

### **NUTRITION INFORMATION**

supply / 100 g

Energy nutritives		% of energy	Energy	Salt	0.29 g		
Fat	0.89 g	21.08 %	37.31 kcal	Salt	0.29 %	Vitamins	
Saturated	0.01 g	0.34 %	156.11 kJ	Sodium	114.59 mg	Vitamin A	12.69 µg
Monounsaturated	0.01 g	0.16 %	0.16 MJ	Phosphorus	10.67 mg	Vitamin D	0.00 µg
Polyunsaturated	0.03 g	0.62 %		Potassium	86.17 mg	Thiamine	0.03 mg
Trans	0.00 g	0.00 %		Iron	0.62 mg	Riboflavin	0.01 mg
Cholesterol	0.00 mg			Calcium	14.84 mg	Niacin	0.21 mg
Linolenic acid	0.02 g			Zinc	0.11 mg	Vitamin B6	0.01 mg
Alpha-linolenic acid	0.62 mg			Magnesium	3.88 mg	Vitamin B12	0.00 µg
Carbohydrate	3.37 g	36.74 %		Iodine	0.00 μg	Folic acid	0.00 µg
Sugars	0.61 g	6.68 %		Selenium	0.25 μg	Vitamin C	2.20 mg
Sugar	0.00 g			Copper	0.02 mg	Vitamin E	0.01 mg
Lactose	0.00 g			Соррог	0.02 mg	Vitamin K	4.08 µg
Fibre	1.27 g	6.53 %					
Organic acids	0.00 g	0.00 %					
Sugar alcohol	0.00 g	0.00 %				Others	0.00
Starch	0.51 g	5.55 %				Water	9.82 g
Protein	4.20 g	45.69 %					
Alcohol	0.00 g	0.00 %					

#### PERCENTAGE OF ENERGY



### CO2



0.02 kg

Comparable values
Snacks 0.30 kg
Main courses 0.42 kg
Desserts 0.19 kg

Comparable CO2 emissions per 100 g.

Minerals

Though the reported CO2 emissions represent a major part of the actual emissions, they do not make up the whole amount. Rather than comparing the absolute values, we recommend comparing the portions in relation to each other. The CO2 emissions are based on the size of the portions and the average climate impact of the ingredients, but they do not take into account the general climate impact allocated for all the portions in restaurant services or the climate impact caused by the manufacturing. The average CO2 emission values have been calculated from the JAMIX sample database, which contains different types of recipes.