



PAPER & FOOD SERVICE, INC.

Chicken, Artichoke and Cannelloni Bean Spezzatino

Ingredients	Yield: 12 serving
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- 2 oz. Olive oil
- 8 oz. Pancetta, diced, 1/4 inch
- 4 ea. Carrots, medium, peeled, diced, 1/2 inch
- 4 ea. Celery, stalks, thinly sliced
- 1 # Onion, yellow, diced, 1/2 inch
- 6 ea. Garlic, cloves, sliced
- 2 tsp. Kosher salt
- 1 tsp. Black pepper, café
- 64 oz. Chicken stock
- 1 c. Fresh basil leaves, chopped
- 2 oz. Tomato paste
- 1 Tlb. Dried thyme
- 2 ea. Bay leaf
- 3 # Chicken breast, b/s, 8 oz.
- 24 oz. Artichoke hearts, quartered
- 30 oz. Cannelloni beans, canned, drained and rinsed
- 3ea. Baguette, Bread, Artisan, sliced

Preparation Instructions:

1. In a heavy stock pot, heat the oil over medium-high heat. Add the pancetta and cook, stirring frequently, until brown and crispy, approximately 7 minutes. Using a slotted spoon, remove the pancetta and drain on paper towels. Set aside.
2. Add the carrots, celery, onion, garlic, salt and pepper and cook until the onion is translucent, approximately five minutes. Then stir in the chicken stock, basil, tomato paste, thyme, bay leaf and chicken. Bring the liquid to a simmer. Reduce the heat to medium-low and simmer, uncovered, turning the chicken over and stirring occasionally for approximately 20 minutes. Add the artichokes and the cannelloni beans and continue to simmer until the chicken is cooked through and the liquid has reduced slightly, about 10 to 15 minutes.
3. Remove the chicken and let cool, cut the meat into bite-size pieces. Return the meat to the saucepan and simmer for additional 5 minutes. Remove the bay leaf and discard. Taste and if necessary adjust seasonings.
4. Ladle into warmed bowls, garnish with the cooked pancetta and serve with crusty bread.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Olive oil	Trifoglio	370861	2 oz.	\$0.32
Pancetta, diced, 1/4 inch	Fiorucci	O50912	8 oz.	\$3.26
Carrots	Fresh	O97094	4 ea.	\$0.26
Celery	Markon	O97135	4 ea.	\$0.29
Onion	Fresh	O97502	1 #	\$0.36
Garlic, cloves	Markon	O97210	6 ea.	\$0.12
Kosher salt	Morton	340657	2 tsp.	\$0.03
Black pepper, café	Culinary Secrets	345631	1 tsp.	\$0.03
Chicken stock	Culinary Secrets	234301	64 oz.	\$1.28
Fresh basil	Fresh	O97240	1 c.	\$3.25
Tomato paste	Bountiful Harvest	225647	2 oz.	\$0.14
Dried thyme	Culinary Secrets	345919	1 Tlb.	\$0.12
Bay leaf	Culinary Secrets	345115	2 ea.	\$0.04
Chicken breast, b/s, 8 oz.	Silverbrook	O70469	3 #	\$8.23
Artichoke hearts, quartered	Villa Frizzoni	220012	24 oz.	\$2.65
Cannelloni beans, canned	Bountiful Harvest	220161	30 oz.	\$1.20
Baguette, Bread, Artesian	Bakery DeFrance	171033	3 ea.	\$4.53

Recipe Cost	\$26.11
Portion Cost	\$2.17

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$5.95	\$2.17	\$3.78	36.47%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$2.17	\$4.78	31.22%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.17	\$5.78	27.30%