



Homestyle Chicken Macaroni Salad Bowl

Yield: 25 each entrée bowls

Ingredients:

- 8 lbs carton [Reser's® Amish Macaroni Salad](#) (71117.00441)
- 2 cups Canola oil
- 50 each 4 oz Chicken breasts, pounded to ½-inch thick
- 3 cups seasoned Flour
- 13 cups Sautéed spinach
- 1 ½ cups Italian parsley, stemmed and finely chopped

Homestyle Chicken Gravy

- 8 oz Butter
- 2 cups AP flour
- 1 gallon Chicken stock
- 1 gallon Heavy cream
- 2 tsp Black pepper, 28 mesh

Directions:

1. In a large stockpot, melt the butter until bubbling, but not brown.
2. Add flour, whisk together, and cook for 1-2 minutes without browning.
3. Whisk in the heavy cream and chicken stock and bring to a simmer.
4. Cook for 15-20 minutes until thickened and whisking frequently.
5. Season with kosher salt and black pepper to taste and place into steamtable pan and keep warm.
6. Per order, dust 2 chicken breasts in seasoned flour and sear in a sauté pan.
7. Brown on both sides and then add 5 oz ladle of sauce and finish the chicken in the sauce.
8. In a large bowl, place 5 oz Reser's Amish Macaroni Salad, ½ cup sautéed spinach, 2 chicken cutlets, top with chicken gravy, and garnish with chopped Italian parsley.