

# Chicken Parmesan Tenders with Tortellini Salad and Mini Tiramisu

This is a great late night or any-time dish. Start with crisp chicken tenders that are baked with a flavorful marinara sauce and melted creamy mozzarella cheese. It is served with a light marinated tortellini salad that has a white balsamic shallot vinaigrette and roasted tomatoes. The mini tiramisu is an indulgent dessert which is perfect for this Italian inspired meal.

Bernardi  
ITALIAN SOLUTIONS

Marie's

SAVOR  
IMPORTS

Angela Mia.

Tyson  
FOODSERVICE

BELGIOIOSO

Bistro  
CATERING



WAYPOINT

culinary connection  
turning insights into fresh ideas in foodservice

# CHICKEN PARMESAN TENDERS WITH TORTELLINI SALAD AND MINI TIRAMISU



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Ajinomoto	30 oz.	Bernardi Cheese Tortellini, Thawed	8.40	73882	
Ventura Foods	10 oz.	Marie's White Balsamic Shallot Vinaigrette	2.00	21555MRE	
Savor Imports	10 oz.	Roasted Tomato Wedges, Thawed	3.80	676564	
Conagra Foodservice	4 cups	Angela Mia Marinara Sauce	1.92	2700039125	
Tyson Foods	20 ea.	Homestyle Chicken Tender Fritter	9.80	10103410928	
BelGioioso	10 ea.	Thin Sliced Mozzarella	1.84	1007	
Sara Lee Frozen Bakery	10 ea.	Bistro Collection Mini Tiramisu	11.80	38906	

Directions for Operator:

1. Preheat the fryer to 350 degrees.
2. Toss the tortellini with the dressing and tomatoes and keep cool in the refrigerator.
3. Fry the chicken tenders for about 6 minutes or until the outside is golden brown and crispy.
4. In a sauce pot, heat the marinara sauce on low until warmed through.
5. Place the tenders in an oven safe pan and top evenly with marinara sauce, then top each tender with 1/2 slice of mozzarella.
6. Bake in the oven for 10-12 minutes or until cheese is melted and browned and the tenders reach an internal temperature of 165 degrees. Serve hot.
7. Package everything for the consumer.

Directions for Consumer:

1. Preheat the oven to 325 degrees. Hold the chicken in the warm oven until ready to serve.
2. Serve with a side of cold tortellini salad and finish the meal with a mini tiramisu.

## FOOD COST CALCULATOR

Menu Price \$	\$103.25
Total Cost \$	\$39.56
Cost Margin %	38%
Net Profit \$	\$63.69

\*Approximate ingredient costs & gross profit



Recipe Created by:  
**Chef Marisa Vieira**