

# CHICKEN PIECES IN HONEY BBQ SAUCE



MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 26 **SIZE OF PORTION:** 1 serving

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 26 SERVINGS)
Chicken Chunks, Honey BBQ Sauce #1030	26 serving(s), 6 chunks each
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)

**DIRECTIONS**

1. Preheat oven according to package or case directions.
2. Place frozen chicken pieces on lined sheet pan (18" x 26" x 1") coated with food release spray. (Prepare in batches to maintain quality.)
3. Heat according to instructions on package or case.  
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
4. Remove from oven and cover pans with aluminum foil. Cut holes in foil and place in warmer until ready for service.
5. Portion six chicken chunks per serving. Each portion provides 2 oz. eq. meat/meat alternate.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	340	Dietary Fiber	1.00 g	Sodium	880.00 mg	Sat. Fat	2.50 g
Carbohydrates	31.00 g	Protein	19.00 g	Total Fat	15.00 g	Trans Fat	0.00 g