

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

- Preheat oven according to package or case directions.
- Place frozen chicken pieces on lined sheet pan (18" x 26" x 1") coated with food release spray. (Prepare in batches to maintain quality.)
- 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.
- Remove from oven and cover pans with aluminum foil. Cut holes in foil and place in warmer until ready for service.
- 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