

BUFFALO CHICKEN WINGS

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 5 wings**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Wings, Roasted, Cooked (not breaded), #1032	300 wings
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Sauce, Wing - Medium Heat, Bulk, #2262	1 1/2 cups

DIRECTIONS

- Preheat the oven to the temperature in the directions on the case.
- Count out the number of frozen chicken wings needed to 2 oz. eq. meat/meat alternate for the number of servings needed.
- Place frozen chicken wings on lined sheet pan (18" x 26" x 1") coated with food release spray. (Prepare in batches to maintain quality.)
- Bake according to package and/or case directions.
 - CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- After the chicken wings have reached the correct temperature, place in a large bowl and toss them with the wing sauce.
- Transfer the coated chicken wings to a steam table pan. Cover pans with aluminum foil. Cut holes in foil and place in warmer until ready for service.

CCP: Cover and hold for service at 135 degrees F or higher.
- Portion 3 chicken wings for serving. Each portion provides 2 oz. eq. meat/meat alternate.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

Prepare in batches to maintain quality.

SERVING NOTES**PURCHASING GUIDE****MISCELLANEOUS NOTES**

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NUTRIENTS PER SERVING

Calories	291	Dietary Fiber	0.00 g	Sodium	356.66 mg	Sat. Fat	2.06 g
Carbohydrates	0.24 g	Protein	28.60 g	Total Fat	13.73 g	Trans Fat	0.00 g