

CHICKEN PATTY AND BISCUIT (WGR)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2¼ oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 biscuit and 1

chicken patty

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Patty, Breakfast, Breaded, #1027	100 patties
Biscuit, Whole Grain, #1202	100 biscuits-2 grain

DIRECTIONS

- Prepare the chicken patties from a frozen state according to the directions on the case and/or package. Place the cooked chicken patties in steamtable pans. Cover the pans and place them in the warmer until time for service.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Prepare biscuits from a frozen state according to the directions on the case and/or package. Place the cooked chicken patties in steamtable pans. Cover the pans and place them in the warmer until time for service.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Place the chicken and biscuits in the heated portion of the line for service.
- Serve 1 chicken patty and 1 biscuit for 1 oz. eq. meat/meat alternate and 2¼ oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the 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.

NUTRIENTS PER SERVING

Calories	310	Dietary Fiber	3.00 g	Sodium	570.00 mg	Sat. Fat	3.50 g
Carbohydrates	34.00 g	Protein	13.00 g	Total Fat	15.00 g	Trans Fat	0.00 g