

CRISPY CHICKEN (PURCHASED)



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, 8 Piece Cut, IQF, #1022	80 servings , (Cooked Average)
Flour, All Purpose, Enriched, #2011	1 pound + 10 ounces
Milk, Dry, Nonfat Powder, #2019	3 cups
Poultry Seasoning, #2721	1/4 cup
Pepper, Black, Ground, #2718	1 tablespoon + 1 teaspoon
Parsley, Dried, Chopped, #2717	1 teaspoon
Garlic Powder, #2709	3 tablespoons + 1 teaspoon
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Thaw the chicken in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Drain the chicken well.
- Combine the flour, dry milk, poultry seasoning, pepper, parsley, and garlic powder. Thoroughly combine this mixture.
- Place the chicken pieces in a large bowl.
- Toss the chicken pieces in the seasoned flour to coat them.
- Place the chicken on sheet pans sprayed with food release spray or lined with pan liners or aluminum foil. (The chicken should be panned in single layers, with like pieces on one sheet pan, such as all of the drumsticks together, all of the wings together, etc. Larger pieces of chicken take longer cooking time than smaller pieces).
- To bake:
 - Conventional Oven: 350 degrees F, 40 -45 minutes
 - Convection Oven: 350 degrees F, 25 -30 minutes.
 - Combi Oven: 375 degrees F, 20 -25 minutes.
 Check the temperature of different sized pieces after 20 minutes of cooking, as different pieces may take longer to bake.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Transfer the chicken to steamtable pans for serving, or cover and store it in warmer until ready to serve. If holding for service, cover pans with pan-liner INSTEAD of aluminum foil or plastic wrap to maintain crispness.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 breast, OR OR 1 thigh, OR 1 drumstick and 2 wings, OR 2 drumsticks, or 3 wings for serving. Each portion provides 2 oz. eq of meat/meat alternate.
CCP: Hold and maintain the product at a minimum 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 within an additional 2 hours.

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PRODUCTION NOTES

Use USDA Foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

“Culinary Techniques for Healthy School Meals” provides seasoning and serving ideas for poultry.

MISCELLANEOUS NOTES

Ounce equivalence information is based on data from the USDA FNS Food Buying Guide for School Meal Programs.

NUTRIENTS PER SERVING

Calories	177	Dietary Fiber	0.34 g	Sodium	60.00 mg	Sat. Fat	3.05 g
Carbohydrates	9.68 g	Protein	12.18 g	Total Fat	9.65 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CRISPY CHICKEN (PURCHASED)

1.



Coat chicken with seasoned flour.

2.



16 pieces of prepared chicken thighs on a sheet pan.

3.



Bake until golden brown.

4.



1 serving of Crispy Chicken (thigh)

5.



1 serving of Crispy Chicken (drumsticks)