

BONELESS BUFFALO HOT WINGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain

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

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Buffalo Style Chicken Chunks, #1024	500 buffalo chicken chunks
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Count out the number of frozen chicken chunks needed to provide 2 oz. eq. meat/meat alternate for the number of servings needed. Five chicken chunks provide a 2 ounce portion of meat/meat alternate.
- Place the frozen chicken chunks in a single layer on sheet pans (18" x 26" x 1") coated with pan release spray or lined with parchment paper.
- Bake according to package directions. (Prepare in batches to maintain quality.)
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Remove the Boneless Buffalo Hot Wings from the oven and place them in steamtable pans. Serve them immediately, or cover them and place in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 5 chunks for each serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
 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.

PRODUCTION NOTES

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

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

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for poultry.

NUTRIENTS PER SERVING

Calories	200	Dietary Fiber	1.25 g	Sodium	337.00 mg	Sat. Fat	1.88 g
Carbohydrates	10.00 g	Protein	18.75 g	Total Fat	10.00 g	Trans Fat	0.00 g