

CRISPY CATFISH-USDA FOODS

MEAL COMPONENT CONTRIBUTION:

2 ¾ oz. eq. meat/meat alternate, ½ oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 Strips

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Catfish, Breaded Filets, Frozen, USDA	25 pounds

DIRECTIONS

- Line sheet pans with parchment paper. Spray parchment paper with food release spray.
- Place the breaded catfish in a single layer on parchment lined pans. Prepare according to the instructions on the case or package.

CCP: Heat to 145 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

- Prepare the catfish in batches and serve at once to maintain quality.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher.

- Portion a four-ounce serving of catfish. Each portion provides 2 ¾ oz. eq. meat/meat alternate and ½ oz. eq. whole grain.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION NOTES

Presentation idea: Garnish pans with lemon slices and fresh parsley sprigs.

SERVING NOTES

Prepare the catfish for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	188	Dietary Fiber	0.00 g	Sodium	354.37 mg	Sat. Fat	2.00 g
Carbohydrates	12.15 g	Protein	16.20 g	Total Fat	10.12 g	Trans Fat	0.00 g