

BUFFALO CHICKEN WINGS (UNBREADED)



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	500 buffalo hot wing(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)
Sauce, Wing - Medium Heat, Bulk, #2262	1 1/2 cup(s)

DIRECTIONS

- Preheat oven to temperature in directions on the case.
- Count out the number of frozen chicken wings needed to provide 5 wings per portion.
- 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 cooking process.
- After chicken wings have reached the correct temperature, place in large bowl and toss with wing sauce.
- Transfer to steam table pan. Cover pans with aluminum foil. Cut holes in foil and place in warmer until ready for service.
- Portion five chicken wings for serving. Each portion provides 2 oz. eq. meat/meat alternate.
 CCP: Hold and maintain 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.

NUTRIENTS PER SERVING

Calories	233	Dietary Fiber	0.00 g	Sodium	401.00 mg	Sat. Fat	3.87 g
Carbohydrates	3.24 g	Protein	16.00 g	Total Fat	16.11 g	Trans Fat	0.00 g