

# BARE 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)

**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.
- 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.

**SERVING NOTES**

Serve with a variety of sauces for dipping (such as hot wing sauce, ranch dressing, mexi-ranch dressing, barbeque sauce, chipotle mayonnaise, honey dijon, honey mustard, taco sauce or other sauce). If dipping sauces are served, you will need to re-calculate the nutrient analysis.

**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