

# CHICKEN PIECES IN SWEET CHILI SAUCE

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 1 oz eq. whole grains

**NUMBER OF PORTIONS:** 40 **SIZE OF PORTION:** 4 Chunks**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 40 SERVINGS)
Chicken Chunk Fritter, WGR FC #1037	10 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Sauce, Sweet Heat, #1703.	1 bag

**DIRECTIONS**

- Preheat oven to temperature according to directions on chicken package.  
Place frozen chicken chunks in a single layer on lined sheet pan (18" x 26" x 1") coated with food release spray.  
Prepare in batches of 10 pounds to maintain quality.  
10 pounds of chicken chunks are mixed with 1 bag of sauce.
- Bake chicken chunks according to package and/or case directions.
  - Remove from oven and cover pans with aluminum foil.
  - Cut holes in aluminum foil.
  - Place in warmer until ready to combine with sauce.
 Heat bags of sauce in a steamer or large pot of boiling water according to the package and/or case instructions.  
 CCP: Heat to 135 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.
- Just prior to serving combine 10 lb. bag of chicken chunks with 1 bag of sweet chili sauce. For best quality, chicken chunks and sauce should be combined just prior to placing on the line. Place on the serving line immediately.  
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
- Portion 4 chicken chunks with sauce per 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 temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be discarded.

**PRODUCTION NOTES**

Prepare in batches to maintain quality.

**NUTRIENTS PER SERVING**

Calories	328	Dietary Fiber	0.99 g	Sodium	1137.76 mg	Sat. Fat	0.74 g
Carbohydrates	47.68 g	Protein	15.92 g	Total Fat	9.25 g	Trans Fat	0.00 g