

CHICKEN NUGGETS AND WAFFLES

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 waffle and 5

chicken nuggets

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Nuggets, Breaded, #1025	500 pieces
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Waffle, Round, WGR, #1206	100 waffles
Syrup, Maple, Imitation, PC, #2227	100 packets

DIRECTIONS

- Count out the number of frozen chicken nuggets needed to provide 2 oz. eq. meat/meat alternate for the number of servings needed.
- Place frozen chicken nuggets 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 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Remove the chicken nuggets from the oven and place them in steamtable pans. Cover the steamtable pans with aluminum foil. Cut holes in the foil and place the steamtable pans in the warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
- Heat the waffles according to the package directions. Hold them in the warmer until time for assembly.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Assemble the Chicken and Waffles for service by placing one waffle on the tray and top it with five (5) chicken nuggets.
- Portion one waffle with five (5) chicken nuggets and a packet of syrup per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 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. Unassembled 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	409	Dietary Fiber	2.03 g	Sodium	549.00 mg	Sat. Fat	1.00 g
Carbohydrates	57.20 g	Protein	14.02 g	Total Fat	14.50 g	Trans Fat	0.00 g