

CHICKEN TENDERS AND WAFFLES

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 waffles and 3

chicken tenders

RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Breast Tenders, Cooked, #1015	300 pieces
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Waffle, Round, WGR, #1206	200 waffles
Syrup, Maple, Imitation, PC, #2227	100 packets , 1½ ounces each

DIRECTIONS

- Count out the number of frozen chicken tenders needed to provide 2 oz. eq. meat/meat alternate for the number of servings needed.
- Place frozen chicken tenders on sheet pans (18" x 26" x 1") coated with food 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 tenders from the oven and place them in steamtable pans. Cover with aluminum foil. Cut holes in foil and place in 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.
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- Serve the Chicken and Waffles immediately, or cover and hold for service until time for assembly
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- Place 2 waffles on each tray. Portion 3 tenders on waffles and serve with 1 packet of syrup.
- Serve 2 waffles and 3 chicken tenders, with 1 packet of syrup for one portion. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grain
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	489	Dietary Fiber	3.03 g	Sodium	679.27 mg	Sat. Fat	1.00 g
Carbohydrates	70.20 g	Protein	16.02 g	Total Fat	17.00 g	Trans Fat	0.00 g