

BBQ HAWAIIAN CHICKEN-USDA FOODS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, 8 Cut, Frozen, USDA, #100098	80 servings
Sauce, BBQ, Hickory Smoke, #2253	2 quarts
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Pineapple, Canned, Tidbits in Juice, #2415	3 quarts

DIRECTIONS

- Thaw the chicken in the refrigerator overnight.
CCP: Hold under refrigeration (41 degrees F or lower).
- Drain the chicken well.
- Place the chicken pieces in a large bowl and pour the BBQ Sauce over the chicken. Toss the chicken to cover pieces with the sauce.
- Place the chicken on sheet pans sprayed with food release spray or lined with pan liners or aluminum foil. (The chicken should be panned in single layers, with like pieces on one sheet pan, such as all of the drumsticks together, all of the wings together, etc. Larger pieces of chicken take longer to cook than smaller pieces).
- Place Pineapple Tidbits in a food processor and process them until they are a shredded consistency.
- Top each chicken piece with a #40 scoop of pineapple.
- To bake:
 - Conventional Oven: 350 degrees F, 40-45 minutes
 - Convection Oven: 350 degrees F, 25 -30 minutes.
 - Combi Oven: 375 degrees F, 20-25 minutes.

Check for the desired temperature of different sized pieces after 20 minutes of cooking time as different pieces may take longer to bake.
If the pieces begin to brown too quickly, cover them with aluminum foil.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Place the chicken in steamtable pans. Serve it immediately, or cover it and place it in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in aluminum foil.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 breast, OR 1 drumstick, OR 1 thigh, OR 2 wings for serving. Each portion provides 2 oz. eq. of meat/meat alternate
CCP: Hold and maintain the 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

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DIRECTIONS

10. MENU SUGGESTIONS: Crediting on purchased 8 -cut chicken drumsticks and wings differs from USDA 8 -cut chicken pieces. Two-ounce meat/meat alternate servings of purchased 8 -cut chicken pieces are a drumstick and 2 wings OR 3 wings. Two-ounce meat/meat alternate servings of USDA Foods 8-cut chicken are a drumstick OR 2 wings.

To ensure that the correct portion sizes of chicken are served, remind your staff of the different serving sizes when the source of chicken changes.

PRODUCTION NOTES

Use USDA Foods products when available.

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for poultry.

If using purchased products, refer to the USDA FNS Food Buying Guide for School Meal Programs, or check for CN labels for correct yield information.

MISCELLANEOUS NOTES

Ounce equivalence information is based on data from the USDA FNS Food Buying Guide for School Meal Programs.

NUTRIENTS PER SERVING

Calories	183	Dietary Fiber	0.30 g	Sodium	219.19 mg	Sat. Fat	1.81 g
Carbohydrates	13.45 g	Protein	15.76 g	Total Fat	6.63 g	Trans Fat	0.00 g