

BREADED PORK CHOP

MEAL COMPONENT CONTRIBUTION:

2 oz. eq.meat/meat alternate and 1 oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 Pork Chop

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pork Chop, Breaded, Boneless, Frozen, #1065	100 pork chops
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Place frozen pork chop 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 manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Remove from oven and place in steamtable pans. Cover with aluminum foil. Cut holes in the aluminum foil and place in warmer until ready for service.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one pork chop pattie for 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 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

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

Use USDA food products when available

Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

NUTRIENTS PER SERVING

Calories	260	Dietary Fiber	2.00 g	Sodium	330.00 mg	Sat. Fat	4.50 g
Carbohydrates	11.00 g	Protein	16.00 g	Total Fat	17.00 g	Trans Fat	0.00 g