CHEESY HOT CHICKEN BITES

MEASURE (FOR 100 SERVINGS)

500 bites

20 second spray

MEAL COMPONENT CONTRIBUTION:

2 oz meat/meat alternative, 1½ oz whole grains NUMBER OF PORTIONS: 100 SIZE OF PORTION: 5 Bites RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT

Chicken Breast Chunks, WG, Cheesy, "hotz" #1035

Pan Release Spray, Vegetable Oil, #2514

DIRECTIONS

- 1. Preheat oven according to package directions. Count out frozen chicken bites needed to provide 5 bites per portion.
- 2. Place frozen chicken bites in a single layer on a lined sheet pan (18" x 26" x 1") coated with pan release spray. Prepare in batches to maintain quality.
- Bake according to package and/or case directions.
 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 h ave a higher temperature, follow those recommendations.
- 4. Remove from oven and cover pans with aluminum foil. Cut holes in aluminum foil to vent. Place in warmer until ready for service.

Portion 5 chicken bites for each serving. Each portion provides 2 oz eq. meat/meat alternate and $1\frac{1}{2}$ 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 an d from 70 to 41 degrees F or lower within an additional 4 hours.

NUTRIENTS PER SERVING

Calories	204	Dietary Fiber	1.67 g	Sodium	951.00 mg	Sat. Fat	1.46 g
Carbohydrates	23.35 g	Protein	16.68 g	Total Fat	5.25 g	Trans Fat	0.00 g

MEAT/MEAT ALTERNATE : WHOLE GRAINS