

ROASTED CHICKEN WINGS



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 3 Wings**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Wings, Roasted, Cooked (not breaded), #1032	300 wings
Pan Release Spray, Vegetable Oil, #2514	5 second spray

DIRECTIONS

1. Preheat the oven to the temperature in the directions on the case.
2. Count out the number of frozen chicken wings needed to provide 2 oz. eq. meat/meat alternate for servings needed.
3. Place the frozen chicken wings on lined sheet pan (18" x 26" x 1") coated with food release spray. (Prepare in batches to maintain quality.)
4. Bake the roasted chicken wings according to the package and/or case directions.
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.
5. Transfer the roasted chicken wings to a pan. Cover pans with aluminum foil. Cut holes in the foil and place them in a warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.
6. Portion three (3) chicken wings per serving. Each portion provides 2 oz. eq. meat/meat alternate. Chicken wings may be served with a sauce for dipping. An additional nutrient analysis will need to be conducted if a sauce is used.
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 the wings for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

Refer to the 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.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	200	Dietary Fiber	0.00 g	Sodium	170.00 mg	Sat. Fat	2.00 g
Carbohydrates	0.00 g	Protein	0.00 g	Total Fat	13.00 g	Trans Fat	0.00 g