

# CRISPY CATFISH



MEAT/MEAT ALTERNATE : WHOLE GRAINS

**MEAL COMPONENT CONTRIBUTION:**

3 oz. eq. meat/meat alternate, ½ oz. eq. whole grain.

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 2 Strips

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Catfish Fillet, Breaded, Raw, Frozen, #1039	25 pounds

**DIRECTIONS**

- Line sheet pans with parchment paper. Spray the parchment paper with food release spray.
- Place breaded catfish in a single layer on the parchment lined pans. Prepare according to instructions on case or package.  
 CCP: Heat to 155 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Prepare in batches and serve at once to maintain quality.  
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher.
- Portion a 4-ounce (2 strips) serving of catfish. Each portion provides 3 oz. eq.meat/meat alternate and ½ oz. eq. whole grain  
 CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes. Discard any leftovers.

**PRODUCTION NOTES**

Prepare the catfish for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

**SERVING NOTES**

Presentation idea: Garnish pans with lemon slices and fresh parsley springs.

**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	187	Dietary Fiber	0.00 g	Sodium	267.00 mg	Sat. Fat	1.30 g
Carbohydrates	10.66 g	Protein	16.00 g	Total Fat	9.30 g	Trans Fat	0.00 g