

CHICKEN PATTY AND BISCUIT (WGR)

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 2¼ oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 biscuit and 1

chicken patty

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Patty, Breakfast, Breaded, #1027	100 patties
Biscuit, Whole Grain, #1202	100 biscuits-2 grain

DIRECTIONS

- Prepare the chicken patties from a frozen state according to the directions on the case and/or package. Place the cooked chicken patties in steamtable pans. Cover the pans and place them in the warmer until time for service.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Prepare the biscuits from a frozen state according to the directions on the case and/or package.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- Place the chicken and biscuits on the heated portion of the line for service.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- Portion one chicken patty and one biscuit for 1 oz. eq. meat/meat alternate and 2¼ oz. eq. whole grains.
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the 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 Breakfast Chicken Patty Biscuits 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	310	Dietary Fiber	3.00 g	Sodium	570.00 mg	Sat. Fat	3.50 g
Carbohydrates	34.00 g	Protein	13.00 g	Total Fat	15.00 g	Trans Fat	0.00 g