

# CHICKEN AND HAM LOADED BAKED POTATO -

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, ¼ cup dark green vegetable, ¾ cup starchy vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 potato

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



MEAT/MEAT ALTERNATE : VEGETABLES (DARK GREEN) :  
VEGETABLES (STARCHY)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Potato, Whole, Baking, Fresh, 100 Count, #4105	100 medium potatoes
Broccoli, Frozen, Chopped, #1601	7 pounds + 4 ounces
Chicken, Diced, Cooked, IQF, #1019	7 pounds + 12 ounce
Turkey Ham, Diced, Frozen, #1074	4 pounds
Cheese, American, Grated/Shredded, #1306	3 pounds + 2 ounces
Sour Cream, PC, #1321	100 PC packs

## DIRECTIONS

1. If the chicken or turkey ham are frozen, thaw them in the refrigerator. Drain them thoroughly on the day of assembly.

CCP: Hold under refrigeration (41 degrees F or lower).

2. POTATO BAKING INSTRUCTIONS:

Wash the potatoes thoroughly. Scrub them with a vegetable brush. Drain them thoroughly.

3. Baking methods:

To steam:

- Place the potatoes in perforated baking pans and steam until they are done, approximately 1 hour and 15 minutes.

To bake:

- Place the potatoes on sheet pans and cover tightly with aluminum foil or lid and bake at 400 degrees F for 1 hour and 30 minutes.

CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

4. COOKING METHODS FOR BROCCOLI:

To steam broccoli:

- Thaw the broccoli in the refrigerator.
- Place the frozen broccoli in perforated steamtable pans.
- Steam it for 2-3 minutes. (If using solid steamtable pans, additional cooking may be required.)

To boil broccoli:

- Thaw the broccoli in the refrigerator.
- Place broccoli in a braising pan, steam jacketed kettle or stock pot.
- Cover the broccoli with water and bring the water to a boil.
- Decrease to a simmer and cook for 10 to 12 minutes.
- Drain the water and transfer the broccoli to a solid steamtable pan for service.

CCP: Heat to 135 degrees F or higher for 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.

# CHICKEN AND HAM LOADED BAKED POTATO - BRIGGS

## DIRECTIONS

5. Combine the diced chicken and diced turkey-ham in a steamtable pan and steam for 15 minutes. Drain any liquids and cool slightly.  
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
6. Combine the diced chicken, diced turkey-ham, and grated cheese. Weigh 2¾ ounces to determine the amount for each potato. Cover and keep warm until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
7. SERVING THE LOADED BAKED POTATO:
  - Slice the potatoes in half without completely dividing. Place in a boat.
  - Portion a 2¾ ounce portion of meat and cheese on top of each potato or place them on the line for self-service.
  - Use a 2 ounce spoodle or a #16 scoop to top each potato with ¼ cup of broccoli.
  - Serve 1 PC of sour cream on the side.
8. Portion 1 potato with meat, cheese, broccoli, and sour cream for each serving. Each portion provides 2 oz. eq. meat/meat alternate, ¼ cup of dark green vegetable, and ¾ cup of starchy vegetable. Unassembled potatoes may be re-heated. Discard any assembled leftover potatoes.  
CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

## PRODUCTION NOTES

-If the chicken or turkey ham are frozen, thaw them in the refrigerator. Drain them thoroughly on the day of assembly.  
-Prepare the Chicken and Ham Loaded Baked Potatoes for just in time service. Batch cook: Complete the final preparation for only what can be served in a 30-minute period to maintain maximum quality.

## SERVING NOTES

Leftover assembled baked potatoes should be discarded. Any leftover unassembled baked potatoes could be used for soup, potato salad, or quick baked potatoes.

## PURCHASING GUIDE

-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.  
-Use USDA Foods or Department of Defense (DoD) products when available.

## MISCELLANEOUS NOTES

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

## NUTRIENTS PER SERVING

Calories	246	Dietary Fiber	2.75 g	Sodium	467.00 mg	Sat. Fat	5.90 g
Carbohydrates	20.00 g	Protein	21.00 g	Total Fat	9.80 g	Trans Fat	0.00 g

# CHICKEN AND HAM LOADED BAKED POTATO - BRIGGS

## ILLUSTRATED PRESENTATION OF CHICKEN AND HAM LOADED BAKED POTATO - BRIGGS

1.



1 serving of Chicken and Ham Loaded Baked Potato