

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

- 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).

- POTATO BAKING INSTRUCTIONS:

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

- 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.

- 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