

ITALIAN BAKED CHICKEN (PURCHASED)



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 80 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #3 - Complex food preparation

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, 8 Piece Cut, IQF, #1022	80 servings , (Cooked Average)
Spice Blend MS, Italian, No Salt, #2734	1/4 cup
Salt, Table, #2723	2 tablespoons
Pepper, Black, Ground, #2718	3 tablespoons
Garlic Powder, #2709	1/3 cup
Onion Powder, #2714	3 tablespoons
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

- Thaw the chicken in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Drain the chicken well.
- Combine the Italian Spice Blend, salt, black pepper, garlic powder, and onion powder in a food processor and grind them into a fine powder.
- In a large bowl, toss the chicken with the spice mixture.
- Place the chicken on sheet pans sprayed with food release spray or lined with pan liners or aluminum foil. (The chicken should be panned in single layers, with like pieces on one sheet pan, such as all of the drumsticks together, all of the wings together, etc. Larger pieces of chicken take longer cooking time than smaller pieces).
- Cover the chicken and refrigerate overnight.
CCP: Cover and refrigerate at 41 degrees F or lower.
- On the day of service, remove the covering from the pans of chicken and bake. Check the temperature of the different pieces after 20 minutes of cooking time, as the different pieces of chicken may take different amounts of time to bake.
To bake:
 - Conventional Oven: 350 degrees F, 40 -45 minutes
 - Convection Oven: 350 degrees F, 25 -30 minutes.
 - Combi Oven: 375 degrees F, 20 -25 minutes.
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Transfer the baked chicken to steamtable pans for immediate service, or cover and store in warmer until needed.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 breast, OR 1 thigh, OR 1 drumstick and 2 wings, OR 2 drumsticks, OR 3 wings for serving. Each portion provides 2 oz. eq of meat/meat alternate
CCP: Hold and maintain the product at a minimum 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 within an additional 4 hours.

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DIRECTIONS

10. MENU SUGGESTIONS: Crediting on purchased 8 -cut chicken drumsticks and wings differs from USDA 8 -cut chicken pieces. Two-ounce meat/meat alternate servings of purchased 8 -cut chicken pieces are (1) 2 drumsticks, OR (2) a drumstick and 2 wings OR (3) 3 wings. Two-ounce meat/meat alternate servings of USDA Foods 8-cut chicken are (1) 1 drumstick OR (2) 2 wings.

To ensure that the correct portion sizes of chicken are served, remind your staff of the different serving sizes when the source of chicken changes.

PRODUCTION NOTES

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different ingredients are used.

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

"Culinary Techniques for Healthy School Meals: Preparing Meats, Poultry and Fish" provides seasoning and serving ideas for poultry.

MISCELLANEOUS NOTES

Ounce equivalence information is based on data from the USDA FNS Food Buying Guide for School Meal Programs. See pictures on MRS 506, Ranch Baked Chicken, or MRS 510, Crispy Chicken for illustrations of how to place pieces of chicken on the sheet pan and steamtable pan.

NUTRIENTS PER SERVING

Calories	128	Dietary Fiber	0.13 g	Sodium	212.00 mg	Sat. Fat	3.00 g
Carbohydrates	0.77 g	Protein	9.65 g	Total Fat	9.51 g	Trans Fat	0.00 g