

# SEASONED BAKED CHICKEN



MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

2½ oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 80 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, 8 Piece Cut, IQF, #1022	80 servings , (Cooked Average)
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Spice Blend MS, Creole, No Salt, #2736	1/4 cups
Pepper, Red or Cayenne, Ground, #2719	1 tablespoon
Garlic Powder, #2709	1 tablespoon
Pepper, Black, Ground, #2718	1 tablespoon

**DIRECTIONS**

- Thaw chicken in the refrigerator.  
CCP: Hold under refrigeration (41 degrees F or lower).
- Drain the chicken well.
- Place the chicken on sheet pans sprayed with food release spray or lined with pan liners. (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).
- Combine the Creole Spice Blend, red pepper, garlic powder, and black pepper in a large bowl, then it set aside.
- Sprinkle the seasoning mixture over the chicken.
- To bake:
  - Conventional oven: 400 degrees F, 35 minutes.
  - Convection oven: 375 degrees F, 35 minutes.
 Bake until golden brown and chicken reaches the desired temperature. Check the temperature of different sized pieces after 25 minutes of cooking, as different pieces may take longer to bake.  
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- Transfer the chicken to steamtable pans for serving or cover with a pan liner instead of foil or plastic wrap to ensure that the chicken remains crisp. Place the Seasoned Baked Chicken in a warmer until ready to serve it.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 breast, or 1 drumstick and 1 wing, or 1 thigh, or 2 drumsticks, or 3 wings for each serving. Each portion provides 2½ oz. eq. serving 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 2 hours.

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**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.

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.

"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	126	Dietary Fiber	0.05 g	Sodium	35.00 mg	Sat. Fat	3.00 g
Carbohydrates	0.17 g	Protein	9.53 g	Total Fat	9.51 g	Trans Fat	0.00 g