

# SEASONED BAKED CHICKEN



MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

2 1/2 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 serving(s) , (Cooked Average)
Spice Blend MS, Creole, No Salt, #2736	1/4 cup(s)
Pepper, Red or Cayenne, Ground, #2719	1 tablespoon(s)
Garlic Powder, #2709	1 tablespoon(s)
Pepper, Black, Ground, #2718	1 tablespoon(s)

**DIRECTIONS**

1. Thaw chicken in refrigerator. Drain well.
2. Combine Creole Spice Blend, red pepper, garlic powder, and black pepper in a large bowl. Set aside.
3. Arrange chicken on sheet pans that have been lined with pan liners or aluminum foil. Use 4 pans for 100 servings. Season chicken with spice mixture.
4. To bake: Conventional oven: 400 degrees F, 35 minutes. Convection oven: 375 degrees F, 35 minutes. Bake until golden brown and chicken reaches desired temperature.  
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
5. Transfer chicken in steamtable pans. Cover with pan-liner instead of aluminum foil or saran wrap to ensure that chicken remains crisp. Serve immediately or place in warmer until ready for service.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
6. Portion 1 breast, or 1 drumstick and 1 wing, or 1 thigh, or 2 drumsticks, or 3 wing for each serving. Each portion provides 2 1/2 oz. eq. serving of meat/meat alternate.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**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.

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## NUTRIENTS PER SERVING

Calories	271	Dietary Fiber	0.05 g	Sodium	95.00 mg	Sat. Fat	4.50 g
Carbohydrates	0.17 g	Protein	31.03 g	Total Fat	15.02 g	Trans Fat	0.00 g