

CHICKEN FIESTA MELT-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1 oz. eq. whole grain

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

RECIPE HACCP PROCESS: #2 - Same day service


MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken, Patty, Frozen, Breaded, #1026	100 patties
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Salsa, Bulk, #2823	1 quart + 2 1/2 cups
Cheese, American Process, Sliced, #1308	3 pounds + 2 ounces

DIRECTIONS

- Place the precooked breaded chicken breast patties in a single layer on a sheetpan sprayed with pan release spray or lined with parchment paper.
- Spoon 1 tablespoon of salsa in the center of each patty.
- Top each patty with a ½ ounce of shredded cheese.
- Bake the chicken patties according to the package directions.
 CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Place the patties in a single layer on steamtable pans (12"x 20"x 2½"). Serve them immediately, or cover them and place them in a warmer until ready for service. If aluminum foil or plastic wrap is used as a cover, cut holes in it to prevent the patties from becoming soggy.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion one1 patty for each serving. Each portion provides 2½ oz. eq. of meat/meat alternate and 1 oz. eq. of whole grain.
 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.

SERVING NOTES

Prepare the chicken for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

PURCHASING GUIDE

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

MISCELLANEOUS NOTES

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

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NUTRIENTS PER SERVING

Calories	255	Dietary Fiber	1.00 g	Sodium	934.00 mg	Sat. Fat	4.00 g
Carbohydrates	18.50 g	Protein	17.00 g	Total Fat	14.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN FIESTA MELT-BRIGGS

1.



Chicken patties on a sheetpan.

2.



Chicken patties topped with salsa and cheese before baking.

3.



Baked chicken patties ready for the service line.

4.



1 serving of baked chicken patty.