

# BBQ HAWAIIAN CHICKEN (PURCHASED)

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

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

MEAT/MEAT ALTERNATE

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Chicken, 8 Piece Cut, IQF, #1022	80 servings
Sauce, BBQ, Hickory Smoke, #2253	2 quarts
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Pineapple, Canned, Tidbits in Juice, #2415	3 quarts

## DIRECTIONS

- If the chicken is frozen, thaw it in the refrigerator. Drain the chicken thoroughly on the day of assembly.  
CCP: Hold under refrigeration (41 degrees F or lower).
- Place the chicken pieces in a large bowl and pour the BBQ Sauce over the chicken. Toss the chicken to cover pieces with the sauce.
- Place the chicken on aluminum foil lined pans sprayed with pan release spray. (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).
- Place pineapple tidbits in a food processor and process them until they are a shredded consistency.
- Top each chicken piece with a #40 scoop of pineapple.
- 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.  
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.
 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.  
If the pieces begin to brown too quickly, cover the chicken with aluminum foil to complete the baking process.  
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 service, or cover it and store the chicken in a warmer until ready to serve. If aluminum foil is used as a cover, cut holes in aluminum foil.  
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Portion 1 (one) breast, OR 1 (one) thigh, OR 1 (one) drumstick and 2 (two) wings, OR 2 (two) drumsticks, OR 3 (three) wings per serving. Each portion provides 2 oz. eq. of meat/meat alternate.  
CCP: Hold and maintain the product at a minimum temperature 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 or lower within an additional 4 hours.

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## DIRECTIONS

9. MENU SUGGESTION: Crediting on purchased 8-cut chicken drumsticks and wings differs from USDA 8-cut chicken pieces:

- Two-ounce equivalent meat/meat alternate servings of purchased 8-cut chicken pieces are (1) two drumsticks, OR (2) one drumstick AND two wings OR (3) three wings.
- Two-ounce equivalent meat/meat alternate servings of USDA Foods 8-cut chicken are (1) 1 drumstick, OR (2) two 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

- 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.
- Use USDA Foods or Department of Defense (DoD) products when available.
- 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.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.
- See pictures on BBQ Chicken (MRS #3000), Crispy Chicken (MRS #3010), or Ranch Baked Chicken (MRS #3030) for illustrations of the preparation for 8-cut chicken.

## NUTRIENTS PER SERVING

Calories	192	Dietary Fiber	0.30 g	Sodium	219.69 mg	Sat. Fat	2.25 g
Carbohydrates	13.45 g	Protein	15.66 g	Total Fat	7.53 g	Trans Fat	0.00 g