

CHICKEN NUGGETS (BAKED)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 5 nuggets**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Chicken Nuggets, Breaded, #1025	500 pieces
Pan Release Spray, Vegetable Oil, #2514	20 second spray

DIRECTIONS

1. Preheat the oven to the desired temperature.
2. Count out the number of frozen chicken nuggets needed to provide 5 nuggets per portion.
3. Place frozen chicken nuggets in a single layer on a lined sheet pan (18" x 26" x 1") coated with food release spray. Prepare in batches to maintain quality.
4. Bake according to package and/or case directions.
 CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
5. Remove the chicken nuggets from the oven. Serve them immediately, or cover them and place them in a warmer until ready for service. 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.
6. Portion 5 chicken nuggets per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. of whole grain.
 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.

PRODUCTION NOTES

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

Use USDA Foods products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

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

"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for poultry.

NUTRIENTS PER SERVING

Calories	202	Dietary Fiber	1.00 g	Sodium	390.00 mg	Sat. Fat	0.87 g
Carbohydrates	14.00 g	Protein	12.00 g	Total Fat	11.15 g	Trans Fat	0.00 g