CHICKEN NUGGETS (FRIED)

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

DIRECTIONS

1. Count out the number of frozen chicken nuggets needed to provide 5 nuggets per portion.

2. Fry the nuggets according to package and/or case directions.

   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

3. Place the fried nuggets in steamable pans. Serve the immediately, or cover them and place 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.

4. Portion 5 chicken nuggets per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 1 oz. eq. of whole grain.

   CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. 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.

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	244	Dietary Fiber	1.00 g	Sodium	390.00 mg	Sat. Fat	1.34 g
Carbohydrates	14.00 g	Protein	12.00 g	Total Fat	15.40 g	Trans Fat	0.00 g