RANCH BAKED 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 , ready to cook
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Dressing, Ranch, Dry Mix, #2244	3/4 cup

DIRECTIONS

1. 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).
2. 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).
3. Sprinkle the ranch dressing mix over the chicken.
4. 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.
5. 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 the aluminum foil.
   CCP: Hold and maintain the product at a minimum of 135 degrees F or higher. Check temperature every 30 minutes.
6. 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.
7. 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.

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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 additional pictures on BBQ Chicken (MRS #3000), or Crispy Chicken (MRS #3010) for illustrations of the preparation for 8-cut chicken.

NUTRIENTS PER SERVING

Calories	136	Dietary Fiber	0.01 g	Sodium	92.96 mg	Sat. Fat	2.25 g
Carbohydrates	0.13 g	Protein	9.53 g	Total Fat	7.50 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF RANCH BAKED CHICKEN (PURCHASED)

1.

Place chicken on lined sheet pans and season with ranch dressing mix.

2.

Bake until golden brown.

3.

Pan of chicken ready for the serving line

4.

1 serving of Ranch Baked Chicken (breast)

5.

1 serving of Ranch Baked Chicken (drumsticks)

6.

1 serving of Ranch Baked Chicken (thigh)