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Recipe Name:	Chicken, Roasted-1	Recipe Total Yield			
		Weight	30.19 lb		
Category / Sub-Category:		Servings	By Weight	By Volume	Each Total
Serving Guidelines		Elementary Servings	4.2 oz		1
		Secondary Servings	6.7 oz		1
Type of Pan:	2.5" Hotel Pan				
Number of Pans Needed:	6	Analysis	Meat / Meat Alternate (oz)	Grains / Breads (Servings)	Vegetables / Fruits (Cups)
Elementary Portions Per Pan:	19	Elementary	2		0
Secondary Portions Per Pan:	12	Secondary	4		0
Elementary Serving Utensil:	tongs				
Secondary Serving Utensil:	tongs				
Elementary Cost per Serving:	\$0.53				
Secondary Cost per Serving:	\$0.85				

Ingredients	Instruction	As Purchased	Prepped by Weight	Prepped by Volume	Prepped Each
Chicken, 8-Cut Cooked	thaw, see method	30 lb	30 lb		
Salt, Kosher		4 oz	4 oz	8 Tbsp	
Black Pepper, Ground		0.5 oz	0.5 oz	2 Tbsp	

Method

1. Defrost chicken under refrigeration for 2 days prior to cooking.
2. Combine salt and pepper to make seasoning mix.
3. Sort all chicken by parts.
4. Toss chicken in batches separated by part type in seasoning mix.
5. Place in parchment-lined 2.5-inch hotel pans to cook.

6. Pieces per hotel pan: Wings - 20 Legs - 24 Thighs - 15 Breasts - 12
7. Cook only same type of pieces together for even cooking
8. Cover pan tightly with parchment and foil and place in a preheated oven.
9. Roast chicken in a 350 degree oven until it reaches an internal temperature of 165 degrees (45-60 minutes).
10. Using an instant read thermometer, test more than one piece per tray.
11. Hold hot for service according to HACCP SOP.
12. Elementary serving = 1/2 breast or 1 thigh or 1 leg and 1 wing or 2 wings Secondary serving = 1 breast or 1 leg and 1 thigh or 1 leg and 2 wings

Shopping List

Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
9017	CHICKEN 8CUT CKD IQF 30# USDA		1	0	LB
1011	SALT KOSHER		0	0.08	BOX (3 LB)
1020	SPICE PEP BLK 18OZ		0	0.5	OZ

Source URL: <http://www.thelunchbox.org/menus-recipes/recipes/chicken-roasted-1>

Links:

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