## **Baked Chicken**

Component: Meat/Meat Alternate Recipe Category: Main Dish D-06 modified

	50 Servings		Servings				
Ingredients	Weight	Measure	Weight	Measure	Directions		
Raw chicken thighs, without bone, without skin	6 lb 12 oz				1. Place 12-13 chicken thighs in each pan (9" x 1 x 2"). For 25 servings, use 2 pans. For 50 serving		
Garlic powder (opt)		1 Tbsp			use 4 pans.		
Paprika		1 Tbsp			<ul> <li>2. In separate small bowl, combine garlic powder, paprika, celery seed, onion powder, and black pepper. Mix well and sprinkle over chicken.</li> <li>3. Place chicken in oven and bake until lightly browned. Conventional oven: 375° F for</li> </ul>		
Celery seed, ground		½ tsp					
Onion powder		½ tsp					
Black pepper		½ tsp			approximately 35 minutes. Convection oven: 350° F for approximately 40 minutes.		
					4. CCP: Cook until the chicken reaches an internal		
					temperature of 165° F for 15 seconds		
					5. Drain and discard liquid and fat.		
					6. CCP: Hold for hot service at 135° F or above.		

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Serving: 1 ½ oz meat/ meat alt	Yield:	Volume:	
1-2 years: ⅔ serving (1 oz)	50 Servings:	50 Servings:	
3-5 years: 1 serving (1 ½ oz)			
6-18 years: 1 ⅓ serving (2 oz)	100 Servings:	100 Servings:	

## NOTES:

Nutrient information calculated using Food Processor.

Nutrients Per Servi	ing				
Calories	72.25	Saturated Fat	0.45 g	Iron	0.69 mg
Protein	12.48 g	Cholesterol	48.81 mg	Calcium	1.00 mg
Carbohydrate	0.25 g	Vitamin A	3.41 RAE mcg	Sodium	53.52 mg
Total Fat	2.24 g	Vitamin C	0.01 mg	Dietary Fiber (2016)	0.08 g