Crispy Baked Chicken

Ingredients	50 Servings Weight	50 Servings Measure	_____Servings Weight	_____Servings Measure	Directions
Chicken thighs, raw, boneless, skinless	9 lb 4 oz				1. Place chicken pieces in large bowl. Drizzle oil over chicken. Toss to coat thoroughly.
Vegetable oil		1 ½ cups			2. In a separate bowl, combine flour, poultry seasoning, pepper, paprika, and granulated garlic. Mix well.
Enriched all-purpose flour	1 lb	3 ¾ cups			3. Coat oiled chicken with seasoned flour. Arrange approximately 25 pieces of chicken on each ungreased sheet pan (18" x 26" x 1"). For 50 servings, use 3 pans. For 100 servings, use 6 pans.
Poultry seasoning		1 Tbsp 1 ½ tsp			
Ground black or white pepper		1 Tbsp			*Thoroughly wash, rinse, and sanitize surfaces and equipment immediately after handling potentially hazardous foods, and before proceeding to the next recipe step.*
Paprika		1 ½ tsp			
Granulated garlic (adjust as needed)		1 Tbsp 1 ½ tsp			4. Bake: Conventional oven: 400° F for 45-55 minutes. Convection oven: 350° F for 30-35 minutes. *Internal temperature taken at the center of the thickest part of the food must reach 165°F for 15 seconds.* 5. Transfer to steam table pans (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. *Hot foods must be held under temperature control at 135°F or higher. Food temperatures must be checked every four hours, and discarded if found to be less than 135°F.*

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Component: Meat/Meat Alternate	Main Dishes	D-29

Notes:

Nutrient information calculated using Food Processor

Serving: 1 portion = 2 oz cooked meat

1-2 years: ½ portion

3-5 years: ¾ portion

6-18: 1 portion

Nutrients Per Serving

Calories	189.90	**Saturated Fat**	1.12 g	**Iron**	1.39 mg
Protein	18.05 g	**Cholesterol**	66.89 mg	**Calcium**	3.70 mg
Carbohydrate	7.34 g	**Vitamin A**	1.91 RAE mcg	**Sodium**	73.43 mg
Total Fat	9.68 g	**Vitamin C**	0.02 mg	**Dietary Fiber**	0.34 g (2016 = .08 g)