

BAKED CHICKEN (8 PC)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
260 cal	0 g	39 g	10 g	119 mg	394 mg	21 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 COOKING SPRAY, NONSTICK
 SALT
 PEPPER, BLACK, GROUND

Weight

82 lbs
 2-1/8 oz
 2-1/2 oz
 7/8 oz

Measure

1/4 cup 2/3 tbsp
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place chicken meat side up on each sheet pan.
- 3 Combine salt and pepper; mix well.
- 4 Sprinkle 1 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.