

**HERBED BAKED CHICKEN (8 PC)**

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	1 g	39 g	10 g	119 mg	395 mg	34 mg

**Ingredient**

CHICKEN, 8 PC CUT, SKIN REMOVED  
 COOKING SPRAY, NONSTICK  
 SALT  
 PEPPER, BLACK, GROUND  
 OREGANO, CRUSHED  
 MARJORAM, SWEET, GROUND  
 ROSEMARY, GROUND

**Weight**

82 lbs  
 2-1/8 oz  
 2-1/2 oz  
 7/8 oz  
 1-7/8 oz  
 1/3 oz  
 1/2 oz

**Measure**

1/4 cup 2/3 tbsp  
 1/4 cup 1/3 tbsp  
 1/4 cup 1/3 tbsp  
 3/4 cup  
 1/4 cup 2-1/3 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, pepper, crushed oregano, ground marjoram and ground rosemary; mix well.
- 4 Sprinkle 2-2/3 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.