

**BAKED CHICKEN AND GRAVY (8 PC)**

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
300 cal	7 g	40 g	11 g	120 mg	1025 mg	44 mg

**Ingredient**

CHICKEN, 8 PC CUT, SKIN REMOVED  
 COOKING SPRAY, NONSTICK  
 SALT  
 PEPPER, BLACK, GROUND  
 FLOUR, WHEAT, GENERAL PURPOSE  
 CHICKEN BROTH  
 WATER  
 MILK, NONFAT, DRY  
 CHICKEN BROTH  
 PAPRIKA, GROUND

**Weight**

82 lbs  
 2-1/8 oz  
 1-7/8 oz  
 1/2 oz  
 1-2/3 lbs  
 3-7/8 lbs  
 3-5/8 oz  
 1/4 oz

**Measure**

1/4 cup 2/3 tbsp  
 3 tbsp  
 2 tbsp  
 1 qts 2 cup  
 2 gal 1 qts  
 1 qts 3-1/2 cup  
 1-1/2 cup  
 1 qts 2 cup  
 1 tbsp

**Issue****Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Sprinkle pieces of chicken with mixture of salt and pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 20 minutes on high fan, closed vent at 325 F. Transfer chicken to roasting pans. CCP: Hold at 140 F. or higher for use in Step 8.
- 4 Lightly brown flour in a roasting pan on top of a gas range for 10 to 12 minutes; in a 350 F. tilting fry pan for 16 to 18 minutes; or in a roasting pan using a convection oven, at 350 F on low fan, open vent for 25 to 27 minutes. Use a wire whip to stir and distribute flour for even browning.
- 5 Heat chicken broth in a steam-jacketed kettle or stockpot.
- 6 Reconstitute milk in warm water; stir milk into hot broth.
- 7 Blend flour and second broth together; stir to make a smooth slurry. Add slurry to broth and milk mixture. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 8 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 9 Cover. Using a convection oven, bake at 325 F. 30 to 35 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.