

OVEN BAKED CHICKEN (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
341 cal	15 g	41 g	12 g	119 mg	487 mg	54 mg

Ingredient

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

Weight

82 lbs
 6-2/3 lbs
 1-7/8 oz
 7/8 oz
 1/2 oz
 2-1/8 oz

Measure

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

Issue**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Combine breadcrumbs, salt, pepper and paprika; mix well.
- 3 Dredge chicken pieces in breadcrumb mixture; shake off excess.
- 4 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake at 325 F. for 40 minutes on high fan, open 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.

Notes

- 1 In Step 2, 7 lb corn flake crumbs may be substituted for breadcrumbs.