

BOMBAY CHICKEN (8 PC)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
368 cal	31 g	39 g	10 g	119 mg	119 mg	27 mg

Ingredient

HONEY
 JUICE,LIME
 CURRY POWDER
 CHICKEN, 8 PC CUT, SKIN REMOVED

Weight

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

Measure

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

Issue**Method**

- 1 Combine honey, lime juice and curry; mix well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 2 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place chicken breasts on lightly sprayed sheet pans.
- 3 Using a convection oven, bake at 350 F. for 40 minutes or until done on high fan, closed vent. Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 4.
- 4 Pour 1-1/4 qt sauce evenly over chicken in each pan. Bake at 350 F. 10 to 15 minutes. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.