

BAKED CHICKEN WITH MUSHROOM GRAVY (8 PC CND SOUP)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
332 cal	5 g	40 g	16 g	120 mg	603 mg	40 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED
 COOKING SPRAY, NONSTICK
 PEPPER, BLACK, GROUND
 SOUP, CONDENSED, CREAM OF MUSHROOM
 WATER
 PAPRIKA, GROUND

Weight

82 lbs
 2-1/8 oz
 1/2 oz
 15-1/2 lbs
 9-3/8 lbs
 1/4 oz

Measure

1/4 cup 2/3 tbsp
 2 tbsp
 1 gal 3 qts
 1 gal 1/2 qts
 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 chicken with pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. for 20 minutes on high fan, closed vent. Transfer chicken to roasting pans.
- 4 Combine mushroom soup and water. Bring to a boil.
- 5 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 6 Cover. Using a convection oven, bake 30 to 35 minutes at 325 F. 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.