

BAKED CHICKEN WITH MUSHROOM GRAVY (8 PC)

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
308 cal	9 g	41 g	11 g	120 mg	1065 mg	45 mg

Ingredient

CHICKEN, 8 PC CUT, SKIN REMOVED

COOKING SPRAY, NONSTICK

SALT

PEPPER, BLACK, GROUND

MUSHROOMS, CANNED, STEMS & PIECES, CHOPPED, DRAINED

WATER, WARM

MILK, NONFAT, DRY

FLOUR, WHEAT, GENERAL PURPOSE

CHICKEN BROTH

CHICKEN BROTH

PAPRIKA, GROUND

Weight

82 lbs

2-1/8 oz

1-7/8 oz

1/2 oz

2 lbs

3-7/8 lbs

3-5/8 oz

2 lbs

1/4 oz

Measure

1/4 cup 2/3 tbsp

3 tbsp

2 tbsp

1 qts 2 cup

1 qts 3-1/2 cup

1-1/2 cup

1 qts 2 cup

2 gal 1 qts

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 chicken with mixture of salt and pepper. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent. Transfer chicken to roasting pans. CCP: Hold at 140 F. or higher for use in Step 9.
- 4 Drain mushrooms and reserve liquid for use in Step 5. Chop mushrooms.
- 5 Combine mushroom liquid and enough warm water to equal 7-1/2 cups. Reconstitute milk with mushroom liquid and warm water mixture.
- 6 Lightly brown flour in a roasting pan on top of a gas range for 10 to 12 minutes; a 350 F. convection oven on low fan, open vent for 25 to 27 minutes or in a 350 F. tilting fry pan for 16 to 18 minutes. Use a wire whip to stir and distribute flour for even browning. Cool; set aside for use in Step 8.
- 7 Heat chicken broth to a simmer in a steam-jacketed kettle or stockpot; stir milk into hot broth.
- 8 Blend flour and second chicken broth together 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. Stir chopped mushrooms gently into gravy, heat to a simmer.
- 9 Pour 3-1/2 qt gravy evenly over chicken in each pan. Sprinkle one teaspoon of paprika over each pan.
- 10 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.