

**PINEAPPLE CHICKEN (8 PC)**

Yield 100

Portion 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
338 cal	20 g	40 g	10 g	119 mg	317 mg	38 mg

**Ingredient**

CHICKEN, 8 PC CUT, SKIN REMOVED  
 COOKING SPRAY, NONSTICK  
 PINEAPPLE, CANNED, CRUSHED  
 JUICE, PINEAPPLE, CANNED, UNSWEETENED  
 SOY SAUCE  
 SUGAR, GRANULATED

**Weight**

82 lbs  
 2-1/8 oz  
 19-3/4 lbs  
 6-1/3 lbs  
 12-2/3 oz  
 6-1/8 oz

**Measure**

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

**Issue****Method**

- 1 Wash chicken pieces thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake 40 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold at 140 F. or higher for use in Step 5.
- 4 Combine pineapple, pineapple juice, soy sauce, and sugar. Bring to a boil. Cover, reduce heat; simmer for 5 minutes.
- 5 Transfer chicken to steam table pans. Pour 2 quart sauce evenly over chicken in each pan.
- 6 CCP: Hold for service at 140 F. or higher. Serve with 1/4 cup sauce.