

SANTE FE GLAZED CHICKEN (BREAST BONELESS)

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	21 g	33 g	5 g	88 mg	288 mg	27 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CHICKEN,BREAST,BNLS/SKNLS,5 OZ	31-1/4 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
ONIONS,FRESH,CHOPPED	2-1/4 lbs	1 qts 2-3/8 cup	2-1/2 lbs
WATER	6-1/4 lbs	3 qts	
JUICE,ORANGE	8-3/4 lbs	1 gal	
HOT SAUCE	3 oz	1/4 cup 2-1/3 tbsp	
SALT	1-2/3 oz	2-2/3 tbsp	
GARLIC POWDER	7/8 oz	3 tbsp	
MARJORAM,SWEET,GROUND	1/8 oz	3 tbsp	
ROSEMARY,GROUND	1/3 oz	3 tbsp	
CILANTRO,DRY	1/4 oz	1/4 cup 2/3 tbsp	
THYME,GROUND	1/4 oz	1 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
HONEY	4 lbs	1 qts 1-3/8 cup	
CORNSTARCH	4-1/2 oz	1 cup	
WATER	2-1/8 lbs	1 qts	

Method

- 1 Wash chicken thoroughly under cold running water. Drain well.
- 2 Lightly spray steam jacketed kettle with non-stick cooking spray. Stir-cook onions in a steam jacketed kettle or stock pot 3 minutes stirring constantly.
- 3 Combine onions, water, orange juice, hot pepper sauce, salt, garlic powder, marjoram, rosemary, cilantro and thyme.
- 4 Pour 2-1/4 qt marinade over chicken in each roasting pan; cover. CCP: Marinate under refrigeration at 41 F. or lower for 45 minutes.
- 5 Remove chicken from marinade. Reserve marinade for use in Step 8. CCP: Refrigerate marinade at 41 F. or lower.
- 6 Place 25 chicken breasts on each lightly sprayed sheet pan. Lightly spray chicken with cooking spray.
- 7 Using a convection oven, bake 12 to 14 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 8 Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 9.
- 9 Bring reserved marinade and honey to a boil. Blend cornstarch and cold water together, stir to make a smooth slurry. Add slurry to hot sauce, stirring constantly. Cover; reduce heat; simmer 3 to 5 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 10 Pour 1-1/4 quart sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.