

BAKED CHICKEN AND RICE (CANNED CHICKEN)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
323 cal	34 g	21 g	11 g	56 mg	1400 mg	70 mg

Ingredient

CHICKEN,BONED,CANNED,PIECES
 CHICKEN BROTH
 WATER,COLD
 RICE, LONG GRAIN
 SALT
 PEPPER,BLACK,GROUND
 GARLIC POWDER
 MILK,NONFAT,DRY
 WATER,WARM
 WATER,COLD
 FLOUR,WHEAT,GENERAL PURPOSE
 BREADCRUMBS,DRY,GROUND,FINE
 BUTTER,MELTED
 PAPRIKA,GROUND

Weight

18 lbs

 15-2/3 lbs
 5-3/4 lbs
 1-1/4 oz
 1/3 oz
 1/3 oz
 5-3/8 oz
 4-1/8 lbs
 4-1/8 lbs
 1-7/8 lbs
 1-7/8 lbs
 1 lbs
 3/4 oz

Measure

1 gal 3-1/8 qts
 3 gal
 1 gal 3-1/2 qts
 3 qts 2 cup
 2 tbsp
 1 tbsp
 1 tbsp
 2-1/4 cup
 2 qts
 2 qts
 1 qts 3 cup
 2 qts
 2 cup
 3 tbsp

Issue**Method**

- 1 Cut chicken into 1-inch pieces.
- 2 Combine broth, water, rice, salt, pepper, and garlic powder in a steam jacketed kettle or stockpot; bring to a boil. Cover tightly; reduce heat; simmer 20 minutes. Do not stir. There will be excess liquid in cooked rice.
- 3 Reconstitute milk in warm water. Stir milk into cooked rice.
- 4 Blend flour and cold water together to make a smooth slurry. Add slurry to rice mixture stirring constantly. Bring to a boil. Cover; reduce heat; simmer 10 minutes or until thickened, stirring frequently to prevent sticking.
- 5 Stir chicken gently into thickened rice mixture.
- 6 Pour 1-3/4 gal chicken and rice mixture into each ungreased steam table pan.
- 7 Combine crumbs, paprika and butter or margarine. Sprinkle 1-1/2 cups crumb mixture evenly over chicken and rice in each pan.
- 8 Using a convection oven, bake for 25 minutes at 325 F. or until lightly browned on high fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Hold for service at 140 F. or higher.