

**MEXICAN BAKED CHICKEN (8 PC)**

**Yield** 100

**Portion** 2 Pieces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
267 cal	1 g	39 g	11 g	119 mg	403 mg	35 mg

**Ingredient**

CHICKEN, 8 PC CUT, SKIN REMOVED  
 COOKING SPRAY, NONSTICK  
 CHILI POWDER, DARK, GROUND  
 SALT  
 CUMIN, GROUND  
 GARLIC POWDER  
 OREGANO, CRUSHED

**Weight**

82 lbs  
 2-1/8 oz  
 2-2/3 oz  
 2-1/2 oz  
 2-1/8 oz  
 1-3/4 oz  
 1-5/8 oz

**Measure**

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

**Issue**

**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Lightly spray sheet pans with non-stick cooking spray. Place chicken meat side up on each sheet pan.
- 3 Combine chili powder, salt, ground cumin, garlic powder and crushed oregano; mix well.
- 4 Sprinkle 4-2/3 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 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.
- 6 Transfer chicken to steam table pans. CCP: Hold for service at 140 F. or higher.