MEAT, FISH, AND POULTRY No.L 143 03

BAKED CHICKEN (BREAST BONELESS)

Yield 100 Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
179 cal	0 g	32 g	4 g	88 mg	286 mg	16 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>
CHICKEN,BREAST,BNLS/SKNLS,5 OZ	31-1/4 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
SALT	1-7/8 oz	3 tbsp	
PEPPER,BLACK,GROUND	2/3 oz	3 tbsp	
COOKING SPRAY,NONSTICK	1-1/2 oz	3 tbsp	

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 breasts on each sheet pan.
- 3 Combine salt and pepper; mix well.
- 4 Sprinkle 1-1/2 tbsp seasoning mixture evenly over chicken in each pan. Lightly spray chicken with cooking spray.
- 5 Using a convection oven, bake 10 to 12 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.