

JAMAICAN JERK CHICKEN SANDWICH

Yield 100

Portion 1 Sandwich

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
387 cal	41 g	38 g	7 g	88 mg	623 mg	91 mg

Ingredient

TROPICAL FRUIT SALSA
 PEPPER,BLACK,GROUND
 ONION POWDER
 SALT
 PEPPER,RED,GROUND
 NUTMEG,GROUND
 ALLSPICE,GROUND
 PEPPER,RED,CRUSHED
 THYME,GROUND
 JUICE,LIME
 CHICKEN,BREAST,BNLS/SKNLS,5 OZ
 COOKING SPRAY,NONSTICK
 ROLL,KAISER

Weight

2-3/8 oz
 2-1/2 oz
 2-1/8 oz
 2 oz
 1-1/3 oz
 1-1/8 oz
 3/8 oz
 3/4 oz
 1 lbs
 31-1/4 lbs
 1-1/2 oz
 12-5/8 lbs

Measure

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

Issue**Method**

- 1 Prepare Tropical Fruit Salsa, Recipe No. O 030 00. Cover. CCP: Refrigerate product at 41F or lower for use in Step 8.
- 2 Combine black pepper, onion powder, salt, ground red pepper, nutmeg, allspice, crushed red pepper, and thyme. Stir until well blended.
- 3 Add lime juice to spices. Mix until smooth paste is formed.
- 4 Add jerk paste to chicken. Evenly coat chicken with paste.
- 5 Place chicken breasts on lightly sprayed sheet pans. Lightly spray breasts with cooking spray.
- 6 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.
- 7 Place chicken breast on bottom half of roll. CCP: Hold for service at 140 F. or higher. Cover with top half. Serve with 1/4 cup Tropical Fruit Salsa or Pineapple Salsa.