

Cookbook for Jackson County Youth Center

Created by HPS Menu Planner

Table of Contents

Oven Bake Chicken

Oven Bake Chicken

Servings:	50.00
Serving Size:	0.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

Oven Bake Chicken

Nutrition Information

Calories	31.40	Protein	1.03g
Fat	0.10g	SaturatedFat	0.00g
Trans Fat	0.00g	Cholesterol	0.00mg
Carbohydrates	6.60g	Fiber	0.28g
Sugar	0.00g	Sodium	0.30mg
Iron	0.42mg	Vitamin C	0.02mg
Vitamin A	39.61IU	Calcium	2.00mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
3 3/4 Cup	357250	FLOUR A/P 25# WINGOLD	
1 Tablespoon	24108	Black Pepper	BAKE
1 1/2 Teaspoon	518331	SPICE PAPRIKA 16Z TRDE	

Preparation Instructions

Directions:

Place chicken pieces in large bowl. Drizzle oil over chicken. Toss to coat thoroughly.

In a separate bowl, combine flour, dry milk, poultry seasoning, pepper, paprika, and granulated garlic. Mix well.

Coat oiled chicken with seasoned flour. Place 12-13 pieces on ungreased half-sheet pans (13" x 18" x 1"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.

Bake until golden brown: Conventional oven: 400° F for 45-55 minutes. Convection oven: 350° F for 30-35 minutes. CCP: Heat to 165° F or higher.

CCP: Hold for hot service at 140° F or warmer. Portion is 1 breast, or 1 drumstick and 1 wing, or 1 thigh with back.

Notes:

- 1: Serving bone-in poultry presents a choking hazard for young
- 2: children, especially ages 2-3. To
- 3: avoid children choking on bones,
- 4: remove the cooked poultry from
- 5: the bones prior to serving.