

Chicken Leg W/ whole grain roll

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| Servings: | 100.00 |
| Serving Size: | 100.00 100.00 |
| Meal Type: | Lunch |
| Category: | Entree |
| HACCP Process: | Same Day Service |

Chicken leg w/ WG roll

Nutrition Information

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|----------------------|----------|---------------------|----------|
| Calories | 270.00 | Protein | 19.00g |
| Fat | 12.00g | SaturatedFat | 2.50g |
| Trans Fat | 0.00g | Cholesterol | 50.00mg |
| Carbohydrates | 19.00g | Fiber | 2.00g |
| Sugar | 1.00g | Sodium | 590.00mg |
| Iron | 1.08mg | Vitamin C | 0.00mg |
| Vitamin A | 100.00IU | Calcium | 20.00mg |

Ingredients

| Measurement | DistPart # | Description | Preparation Instructions |
|-------------|------------|-------------|--------------------------|
|-------------|------------|-------------|--------------------------|

| Measurement | DistPart # | Description | Preparation Instructions |
|-------------|------------|-------------------------------------|--|
| 100 Piece | 603391 | CHIX DRMSTX BRD WGRAIN CKD 4-7.4 | <p>BAKE</p> <p>Preparation: Appliances vary, adjust accordingly.</p> <p>Conventional Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. <p>For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> <p>CONVECTION</p> <p>Preparation: Appliances vary, adjust accordingly.</p> <p>Convection Oven</p> <ol style="list-style-type: none"> 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes <p>For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.</p> |
| 100 bun | 1591 | Whole Grain Dinner Roll | READY_TO_EAT |

Preparation Instructions

DISCLAIMER:

DO NOT VARY FROM THIS RECIPE, THE NUTRITION STANDARDS ARE SET BY THE USDA TO MEET THE NATIONAL SCHOOL LUNCH/BREAKFAST PROGRAM REQUIREMENTS AND ARE FOLLOWED BY THE INDIANA DEPARTMENT OF EDUCATION.