## Cookbook for CREEKSIDE ELEM SCHL

**Created by HPS Menu Planner** 

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**Chicken Biscuit Sandwich** 

## **Chicken Biscuit Sandwich**

Servings:	1.000	Category:	Entree
Serving Size:	0.00	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-22379
School:	CREEKSIDE ELEM SCHL		

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken Patty Breakfast Brd WG	1 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-14 MINUTES AT 350F; CONVECTION OVEN FOR 8-10 MINUTES AT 350F. Cook to a minimum internal temperature of 160°.	528820
DOUGH BISC WGRAIN 216-2.51Z PILLS	1 Each	Place frozen biscuit dough on greased or parchment lined baking sheet. Rotate pan halfway through bake time. When panning a full sheet (6x9=54 biscuits), bake as follows: 375F for 32-36 minutes in a standard reel oven, 350F for 20-24 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven. When panning a half sheet (4x6=24 biscuits), bake as follows: 375F for 30-34 minutes in a standard reel oven, 350F for 17-21 minutes in a rack oven, and 325F for 19-23 minutes in a convection oven.	269200

### **Preparation Instructions**

- 1. Split biscuits and place one chicken patty onto each biscuit.
- 2. Individually wrap sandwiches.

CCP: Hold for hot service at 140° or higher.

Meal Components (SLE) Amount Per Serving			
Meat	1.00		
Grain	2.50		
Fruit	0.00		
GreenVeg	0.00		
RedVeg	0.00		
OtherVeg	0.00		
Legumes	0.00		
Starch	0.00		

Nutrition Facts Servings Per Recipe: 1.000 Serving Size: 0.00				
Amount Per Serving				
Calories	310.00			
Fat	14.00g			
SaturatedFat	5.00g			
Trans Fat	0.00g			
Cholesterol	20.00mg			
Sodium	550.00mg			
Carbohydrates	35.00g			
Fiber	2.00g			
Sugar	3.00g			

Protein		13.00g	
Vitamin A	0.00IU	Vitamin C	42.00mg
Calcium	80.00mg	Iron	2.16mg

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes