Chicken and Waffle

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-46125
School:	Walton-Verona High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WAFFLE WGRAIN	2 Each	READY_TO_EAT Convection Oven: Pre-heat to 350F. Remove waffles from the bag. Place frozen waffles in a single layer on an ungreased baking sheet. Bake 5-7 minutes and check (bake until lightly toasted, do not over bake) Leave uncovered in warmer for no more than 15-20 minutes before serving. For food safety and quality, product is fully cooked when it reaches an internal temperature of 165F.	138652
CHIX PTY BKFST CKD WGRAIN 8-4# GLDCRK	1 Each		996579

Preparation Instructions No Preparation Instructions available.

Meal	Co	om	ponents	(SLE)
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Amount Per Serving	
Meat	1.000
Grain	2.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

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Amount Per Serving				
Calories		280.00		
Fat		9.50g		
SaturatedFat		0.50g		
Trans Fat		0.00g		
Cholesterol		40.00mg		
Sodium		500.00mg		
Carbohydrates		34.00g		
Fiber Sugar Protein		3.00g		
		4.00g		
		14.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	33.00mg	Iron	3.00mg	

^{*}All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available