OVEN FRIED CHICKEN DRUMSTICK and BISCUIT

NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-27276
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DRMSTX BRD WGRAIN CKD	1 Piece	BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 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. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 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 For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment.	603391
DOUGH BISC HMSTYL	1 Each		504076

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)Amount Per Serving

Amount of Cerving				
Meat	2.000			
Grain	2.750			
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 Each

Amount Per Serving					
Calories					
Fat					
SaturatedFat					
Trans Fat					
Cholesterol					
Sodium					
Carbohydrates					
Fiber					
Sugar					
Protein					
0.00IU	Vitamin C	0.00mg			
44.00mg	Iron	3.20mg			
	ries at tedFat s Fat sterol ium ydrates per gar tein	ries 430.00 at 23.00g tedFat 8.00g s Fat 0.00g sterol 60.00mg ium 1120.00mg ydrates 34.00g per 2.00g gar 2.00g tein 22.00g 0.00IU Vitamin C			

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

Nutrition - Per 100g

No 100g Conversion Available