

# Buffalo Chicken Loaded Baked Potato



|                      |                |                       |                   |
|----------------------|----------------|-----------------------|-------------------|
| <b>Servings:</b>     | 50.00          | <b>Category:</b>      | Entree            |
| <b>Serving Size:</b> | 1.00 Each      | <b>HACCP Process:</b> | Complex Food Prep |
| <b>Meal Type:</b>    | Lunch          | <b>Recipe ID:</b>     | R-51154           |
| <b>School:</b>       | Garden Prairie |                       |                   |

## Ingredients

| Description         | Measurement | Prep Instructions  | DistPart # |
|---------------------|-------------|--|------------|
| Buffalo chicken mix | 1 Serving   | Instructions PRE-PREPARATION Recipe source: Boulder Valley School District Food Services 1. Prepare the Buffalo Sauce: Ingredients: SPICE CAYENNE SAUCE HOT VINEGAR APPLE CIDER a. Mix all ingredients together and set aside. 2. Chop pepperoncinis if they are not already pre-chopped. 3. Drain and crumble the feta if not purchased this way. 4. Preheat oven to 350 degrees if preparing and serving onsite, sameday. PREPARATION 1. Mix together the homemade buffalo sauce, the chopped pepperoncinis, crumbled feta, and chicken. 2. Portion into hotel pans - 13 lbs. 4 oz. in each hotel pan. 3. If serving onsite, sameday: Heat in 350-degree oven for 15-20 min. or until temperature reaches 165 degrees. 4. If preparing ahead of time or sending to site kitchens: Cover with parchment and foil, label, and cool store. SERVING Reheating Instructions: Reheat at 350 degrees for 15-20 min or until temperature reaches 165 degrees. Assembly: Put 1/2 cup (4oz.) of chicken mixture per Baked Potato | R-49605    |
| POTATO BAKER IDAHO  | 5 Each      |  | 593273     |

## Preparation Instructions

### Ingredients

Fresh white or russet potatoes, 80 count

(15 pounds, 10 ounces)

15.625 pounds

Granulated garlic ½ teaspoon

Celery salt ½ teaspoon

Ground black or white pepper 1 teaspoon

Paprika

(1 tablespoon, 1 teaspoon)

1.33 tablespoon

Salt, kosher 1 teaspoon

Vegetable oil ½ cup

Instructions

Wash potatoes and cut in half lengthwise, skin on.

Mix granulated garlic, celery salt, pepper, paprika, and salt. Place in spice shaker.

Spread 2 Tbsp (1 oz) of oil in each steam table pan (12" x 20" x 2 1/2"). For 50 servings, use 4 pans.

Place 13 potato halves in each pan, cut-side down, to lightly coat potato surface with oil. Turn cut-side up.

Sprinkle spice mixture over potatoes.

Turn potatoes cut-side down for browning.

Bake:

Conventional oven: 450° F for 25-30 minutes

Convection oven: 425° F for 20-25 minutes

Bake until the surface is golden-brown.

Portion 1/2 potato. Mix together the chicken slider recipe and omit the slider bun. Assemble in the cooked potato

Recipe Notes

CCP: Heat to 140° F or higher.

CCP: Hold for hot service at 135° F or higher.

Crediting: 1/2 potato, with skin provides 1/2 cup of starchy vegetable.

### Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.000 |
| <b>Grain</b>    | 0.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.000 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.500 |

### Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

| Amount Per Serving   |        |                  |        |
|----------------------|--------|------------------|--------|
| <b>Calories</b>      | 2.67   |                  |        |
| <b>Fat</b>           | 0.03g  |                  |        |
| <b>SaturatedFat</b>  | 0.01g  |                  |        |
| <b>Trans Fat</b>     | 0.00g  |                  |        |
| <b>Cholesterol</b>   | 0.18mg |                  |        |
| <b>Sodium</b>        | 1.44mg |                  |        |
| <b>Carbohydrates</b> | 0.50g  |                  |        |
| <b>Fiber</b>         | 0.06g  |                  |        |
| <b>Sugar</b>         | 0.04g  |                  |        |
| <b>Protein</b>       | 0.11g  |                  |        |
| <b>Vitamin A</b>     | 0.06IU | <b>Vitamin C</b> | 0.56mg |
| <b>Calcium</b>       | 0.35mg | <b>Iron</b>      | 0.02mg |

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

## **Nutrition - Per 100g**

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No 100g Conversion Available

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