

Buffalo Chicken Loaded Baked Potato



Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51154
School:	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

Meat	2.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.500

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

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

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

Nutrition - Per 100g

No 100g Conversion Available
