Chicken Tenders w/ Mini Biscuit

NO IMAGE

Servings: 1.00 Category: Entree

Serving Size: 1.00 Serving HACCP Process: Same Day Service

Meal Type: Lunch Recipe ID: R-49251

Ingredients

Description Measurement

1 Each

Prep Instructions

DistPart

BAKE

FOR BEST RESULTS, THAW AT LEAST 2 HOURS AT ROOM TEMPERATURE PRIOR TO HEATING. REMOVE PLASTIC WRAP. BRUSH BISCUIT TOPS WITH MARGARINE OR BUTTER IF DESIRED. PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN FOR STABILITY. HEAT AS DIRECTED. HEATING TIMES WILL VARY BY OVEN TYPE OR MICROWAVE WATTAGE AND QUANTITY OF PRODUCT IN OVEN OR MICROWAVE.

HEATING INSTRUCTIONS OVEN | TEMP. | TIME CONVECTION | 325°F | 4-5 M STANDARD | 375°F | 5-6 M FOOD WARMER| 150°F | 45-55 M

MICROWAVE

FOR BEST RESULTS, THAW AT LEAST 2 HOURS AT ROOM TEMPERATURE PRIOR TO HEATING. REMOVE PLASTIC WRAP. BRUSH BISCUIT TOPS WITH MARGARINE OR BUTTER IF DESIRED. PLACE WHITE BAKEABLE TRAY OF BISCUITS ONTO SHEET PAN FOR STABILITY. HEAT AS DIRECTED. HEATING TIMES WILL VARY BY OVEN TYPE OR MICROWAVE WATTAGE AND QUANTITY

OF PRODUCT IN OVEN OR MICROWAVE.

MICROWAVE: 1 BISCUIT = 10 S; 2 BISCUITS = 15 S; 3 BISCUITS = 20 S; 4

BISCUITS = 30 S; 5 BISCUITS = 40 S

READY_TO_EAT

For best results, thaw at least 2 hours at room temperature prior to heating. Remove plastic wrap. Brush biscuit tops with margarine or butter if desired. Bake at 325F for 4-5 minutes in a convection oven, 375F for 5-6 minutes in a standard

reel oven, and 150F for 44-55 minutes in a food warmer. If warming in a microwave, apply 10 seconds of heat for 1 biscuit, 15 seconds of heat for 2 biscuits, 20 seconds of heat for 3 biscuits, 30 seconds of heat for 4 biscuits and 40 seconds of heat for 5 biscuits.

BISCUIT

WGRAIN MINI FB

1Z

521782

Description Measurem	nent Prep Instructions	DistPart #
CHIX TNDR 5 Each WGRAIN FC	BAKE Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	283951

Preparation Instructions

1. Bake chicken according to package directions.

CCP: Heat to 165F for at least 15 seconds.

CCP: Hold at 165F for service.

2. Assemble 5 strips a boat and serve with a mini biscuit.

Meal Components (SLE) Amount Per Serving				
Meat	3.333			
Grain	2.667			
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

		9			
Amount Per Serving					
Calories		523.33			
Fat		29.00g			
SaturatedFat		6.67g			
Trans Fat		0.00g			
Cholesterol		41.67mg			
Sodium		820.00mg			
Carbohydrates		37.67g			
Fiber		6.00g			
Sugar		2.67g			
Protein		27.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	130.00mg	Iron	3.93mg		

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

Nutrition - Per 100g

No 100g Conversion Available