Chicken Tenders w/ Superpretzel



Servings:	1.00	Category:	Entree
Serving Size:	3.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-35965
School:	CUSTER BAKER INTERMEDIATE SCHOOL		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX TNDR BRD WGRAIN 2.07Z	3 Piece	238 tenders minimum per case. 2 tenders = 2 oz meat/ 1 oz grain 3 tenders = 3 oz meat/1.5 oz grain	533830
PRETZEL SFT PREBKD WGRAIN	1 Each		607122

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 3 strips a boat and serve with a 1 oz Superpretzel.

Meal Components (SLE) Amount Per Serving Meat 3.000 Grain 2.500 Fruit 0.000 GreenVeg 0.000 RedVeg 0.000

0.000

0.000

0.000

OtherVeg

Starch

Legumes

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 3.00 Serving

		9				
Amount Per Serving						
Calories		400.00				
Fat		18.50g				
SaturatedFat		3.00g				
Trans Fat		0.00g				
Cholesterol		60.00mg				
Sodium		700.00mg				
Carbohydrates		32.00g				
Fiber		4.00g				
Sugar		3.00g				
Protein		32.00g				
Vitamin A	0.00IU	Vitamin C	0.00mg			
Calcium	0.00mg	Iron	3.12mg			

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

Nutrition - Per 100g

No 100g Conversion Available