## Chicken & Waffle (bites)

# NO IMAGE

Servings:	1.00	Category:	Entree
Serving Size:	1.00	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49639
School:	FRANKLIN COMMUNITY HIGH SCHOOL		

### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN CKD	5 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 27-29 MINUTES AT 350F; CONVECTION OVEN FOR 10-12 MINUTES AT 350F.	536790
WAFFLE BEL WHLWHE 40-3.5 GINNYS	1 Each	Thaw at room temperature.	351669

### **Preparation Instructions**

Follow prep instructions for waffle and chicken.

Place prepared chicken pieces on top of waffle and serve.

# Meal Components (SLE) Amount Per Serving

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Meat	2.000
Grain	3.000
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

Amount Per Serving					
Calories		500.00			
Fat		22.00g			
SaturatedFat		7.50g			
Trans Fat		0.00g			
Cholesterol		65.00mg			
Sodium		730.00mg			
Carbohydrates		54.00g			
Fiber		4.00g			
Sugar		18.00g			
Protein		22.00g			
Vitamin A	210.00IU	Vitamin C	0.00mg		
Calcium	20.00mg	Iron	2.52mg		

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

#### **Nutrition - Per 100g**

No 100g Conversion Available