OVEN FRIED CHICKEN DRUMSTICK WITH GARLIC CHEESE BISCUIT

NOI	MA	AGE		
Servings	:	1.00	Category:	Entree
Serving Siz	e:	1.00 Each	HACCP Process:	Same Day Service
Meal Type):	Lunch	Recipe ID:	R-20150
School:		Manchester H School	ligh	
Ingredien	nts			
Description	Measu	rement	Prep Instructions	DistPar #
CHIX DRMSTX BRD WGRAIN CKD	2 Piece	Conven 1. Prehe 2. From sheet p 3. Heat For bes above 1 CONVE Prepara Convec 1. Prehe 2. From sheet p 3. Heat For bes	 BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 35-40 minutes. For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 1. Preheat oven to 350°F. 2. From frozen, place pieces in a single layer on a parchment paper lined sheet pan or on a wire rack sprayed with pan release. 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovered, with a wire rack, above 140°F in a dry heat environment. 	
DOUGH BISC GARL CHS	1 Each	sheet p	rd Prep: Place 70 frozen biscuits on greased or parch an in 7x10 pattern. Bake time 14-18 minutes in 325 de tion oven. See package for complete baking instructi	egrees F

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount	Per	Serving	

Meat	4.000
Grain	1.500
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 Each

0					
Amount Per Serving					
Calories		550.00			
Fat		31.00g			
SaturatedFat		8.50g			
Trans Fat*		0.00g			
Cholesterol		120.00mg			
Sodium		1440.00mg			
Carbohydrates		25.00g			
Fiber		2.00g			
Sug	Sugar				
Protein		40.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	54.00mg	Iron	2.80mg		

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

Nutrition - Per 100g

No 100g Conversion Available