OVEN FRIED CHICKEN DRUMSTICK and BISCUIT

1AGE			
1.00	Category:	Entree	
1.00 Each	HACCP Process:	Same Day S	ervice
Lunch	Recipe ID:	R-27276	
Manchester School	High		
Measurement	Prep Instructions		DistPart #
Pr Cc 1. 2. lin 3. Fo 1 Piece 20 Pr Cc 1. 2. lin 3. Fo	 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. 		603391
1 Each			504076
	1.00 1.00 Each Lunch Manchester School	1.00 Category: 1.00 Each HACCP Process: Lunch Recipe ID: Manchester High School Manchester High Measurement Prep Instructions BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 1 Piece BAKE Bake paration: Appliances vary, adjust accordingly. Conventional Oven 1 Piece BAKE For best performance hold on a sheet pan, uncovere above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 1 Piece Bake tor 35-40 minutes. For best performance hold on a sheet pan, uncovere above 140°F in a dry heat environment. CONVECTION Preparation: Appliances vary, adjust accordingly. Convection Oven 1 Piece Strom frozen, place pieces in a single layer on a pa lined sheet pan or on a wire rack sprayed with pan re 3. Heat for 25-30 minutes For best performance hold on a sheet pan, uncovere above 140°F in a dry heat environment.	1.00 Entree 1.00 Each HACCP Process: Same Day S Lunch Recipe ID: R-27276 Manchester High School Recipe ID: R-27276 Manchester High School Prep Instructions Measurement Prep Instructions BAKE Preparation: Appliances vary, adjust accordingly. Conventional Oven 1. Preheat oven to 375°F. 1 Piece S. 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. 1 Piece 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 parchiment paper lind 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.

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Starch

Amount Per Serving	
Meat	2.000
Grain	2.750
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000

0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

5					
Amount Per Serving					
Calories		430.00			
Fat		23.00g			
SaturatedFat		8.00g			
Trans Fat*		0.00g			
Cholesterol		60.00mg			
Sodium		1120.00mg			
Carbohydrates		34.00g			
Fiber		2.00g			
Sugar		2.00g			
Protein		22.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	44.00mg	Iron	3.20mg		

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

Nutrition - Per 100g

No 100g Conversion Available