

# BBQ Chicken on 3.5" Bun

<b>Servings:</b>	64.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51568
<b>School:</b>	Prairie Crossing		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	10 Pound		100101
SAUCE BBQ	1 Quart 1 Cup (5 Cup)		655937
BUN HAMB WGRAIN 3.5 10-12CT GCHC	64 Each		266545

## Preparation Instructions

1. Put the thawed chicken in steam table pans, pour BBQ sauce over chicken and mix until well coated.
2. Heat in the Combi oven, steam for 35-45 minutes. Stir and take the temperature. Cook to 165 degrees.
3. Hold in hot pass-thru until serving.

Serve Hot

Serving with #12 disher = 3oz chicken

3oz of chicken = 2oz Meat/Meat Alternate equivalent

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.500
<b>Grain</b>	1.500
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 64.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	243.75
<b>Fat</b>	4.00g
<b>SaturatedFat</b>	0.00g
<b>Trans Fat*</b>	0.00g
<b>Cholesterol</b>	52.50mg
<b>Sodium</b>	431.25mg
<b>Carbohydrates</b>	30.25g
<b>Fiber</b>	2.00g
<b>Sugar</b>	13.63g
<b>Protein</b>	19.00g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 25.00mg	<b>Iron</b> 1.00mg

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

## Nutrition - Per 100g

No 100g Conversion Available