

Chicken Biscuit



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Breakfast	Recipe ID:	R-8136
School:	Central Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT BRD WGRAIN CKD 2Z 4-5#	1 Each	Keep Frozen. Conventional Oven 20 min @ 350 Convection oven 14 min @ 350 Fryer: 3 1/2 to 4 minutes at 350 degrees F.	747611
DOUGH BISC CNTRY STYL	1 Each	PAN FROZEN DOUGH ON LINED OR GREASED PAN. FULL SHEET PAN: INDIVIDUAL: 8X5 CLUSTERED: 9X7 HALF SHEET PAN: INDIVIDUAL: 5X4 CLUSTERED: 7X4.BAKE FROM FROZEN OR THAWED STATE UNTIL GOLDEN BROWN. FROM FROZEN: CONVENTIONAL OVEN: 375 F FOR APPROXIMATELY 18-23 MINUTES. CONVECTION OVEN: 325 F FOR APPROXIMATELY 15-20 MINUTES. FROM THAWED: REDUCE ABOVE BAKE TIMES BY 3 TO 4 MINUTES. BAKE TIMES WILL VARY DUE TO OVENS. ADJUST TIMES ACCORDINGLY.	609293

Preparation Instructions

BISCUIT:

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CHICKEN

Keep Frozen. Conventional Oven 20 min @ 350. Convection oven 14 min @ 350. Fryer: 3 1/2 to 4 minutes at 350 degrees F.

CCP: Heat to 165° F or higher for at least 15 seconds.

CCP: Hold for hot service at 135° F or higher.

Meal Components (SLE)

Amount Per Serving	
Meat	1.000
Grain	2.750
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			
Amount Per Serving			
Calories		330.00	
Fat		15.00g	
SaturatedFat		6.50g	
Trans Fat*		0.00g	
Cholesterol		30.00mg	
Sodium		1010.00mg	
Carbohydrates		34.00g	
Fiber		2.00g	
Sugar		3.00g	
Protein		14.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	60.00mg	Iron	2.52mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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