

Kati-Kati Baked Chicken



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-12053

Ingredients

Description	Measurement	Prep Instructions	DistPart #
SPICE GARLIC POWDER	1/2 Cup		224839
SUGAR CANISTER	1/2 Cup		449237
SPICE CINNAMON GRND	1/4 Cup		224723
SPICE ALLSPICE GRND	1/4 Cup		513601
SPICE PAPRIKA	1/4 Cup		518331
SALT IODIZED	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		108286
SPICE PEPR RED CRUSHED	2 Teaspoon		430196
SPICE PEPR BLK REST GRIND	1 1/4 Tablespoon		225061
SPICE PEPR RED CAYENNE GRND	2 Teaspoon		225088
SPICE TURMERIC GRND	1 Fluid Ounce		514187
SPICE CUMIN GRND	1/2 Cup		273945
OIL CANOLA	3/4 Cup		330252
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	100 Piece		786520
PARSLEY CALIF CLND	2 Ounce		272396

Preparation Instructions

Directions:

Combine garlic powder, sugar, cinnamon, allspice, paprika, salt, red pepper flakes, black pepper, cayenne pepper, turmeric, cumin, and oil in a small bowl. Stir well.

Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.

Place chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.

For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Bake:

Conventional oven: 350 °F for 10-15 minutes. Convection oven: 325 °F for 8-12 minutes.

Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

Remove from oven.

Garnish with parsley.

Critical Control Point: Hold for hot service at 135 °F or higher.

(Optional) Serve with Baked Jollof Rice and Sauteed Spinach and Tomatoes. See B-28 and I-25 for recipe ingredients and directions.

Serve 1 chicken breast (2 oz).

Notes:

- 1: *See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.
- 2: Cooking Process #2: Same Day Service
- 3: Serving
- 4: NSLP/SBP Crediting Information: 1 chicken breast provides 2 oz equivalent meat/meat alternates.
- 5: CACFP Crediting Information: 1 chicken breast provides 2 servings meat/meat alternates.

Meal Components (SLE)

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

Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 1.00 Serving			
Amount Per Serving			
Calories		153.80	
Fat		8.00g	
SaturatedFat		2.00g	
Trans Fat*		0.00g	
Cholesterol		65.00mg	
Sodium		622.80mg	
Carbohydrates		1.96g	
Fiber		0.00g	
Sugar		0.96g	
Protein		18.00g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.84mg	Iron	1.14mg

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

Nutrition - Per 100g

No 100g Conversion Available
