# **BBQ Chicken on Bun**



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

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
Chicken, Diced, Cooked, Frozen	10 Pound		100101
SAUCE BBQ	1 Quart 1 Cup (5 Cup)	READY_TO_EAT All Ken's dressings and sauces are ready to serve. Just open and impress your customers with the fresh, bold taste of your products. Available in a wide variety of flavors. Add ingredients at store level to personalize your offerings (speed scratch recipes).	655937
BUN HAMB SLCD WGRAIN WHT 4 10- 12CT	64 Each		266546

## **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

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Meat	2.500			
Grain	2.000			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.000			
Legumes	0.000			
Starch	0.000			

#### **Nutrition Facts**

Servings Per Recipe: 64.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		283.75			
Fat		4.50g			
SaturatedFat		0.50g			
Trans Fat*		0.00g			
Cholesterol		52.50mg			
Sodium		491.25mg			
Carbohydrates		36.25g			
Fiber		3.00g			
Sugar		14.63g			
Protein		20.00g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	30.00mg	Iron	2.00mg		

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

## **Nutrition - Per 100g**

No 100g Conversion Available