Smothered Chicken



Servings:	100.00	Category:	Entree
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-51195
School:	Garden Prairie		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST FLLT GRLLD FC	100 Each	BAKE Appliances vary, adjust accordingly. Conventional Oven 12-14 minutes at 350°F from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven 9-11 minutes at 350°F from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Microwave on full power for 2 minutes from frozen.	209244
SPICE GARLIC POWDER	2 Teaspoon		224839

Description	Measurement		Prep Instructions	DistPart #
SPICE ONION POWDER	2 Teaspoon			126993
SPICE PEPR RED CAYENNE GRND	2 Teaspoon			225088
SPICE PAPRIKA	2 Teaspoon			518331
SALT IODIZED	2 Teaspoon			125557
PEPPERS ASST RNBW	192 Ounce	sliced		266985
ONION YELLOW JUMBO	64 Ounce	sliced		109620
GRAVY MIX CHIX	2 Package			242390

Preparation Instructions

- 1. Preheat Oven to 325 degrees.
- 2. Spray enough sheet pans to place all of the frozen chicken breast on a single layer onto the sheet pans.
- 3. Mix seasonings (garlic powder, Onion powder, cayenne pepper, and salt in a bowl)
- 4. Bake chicken in a preheated oven until internal temperatures reach 165 degrees.
- 5. Transfer cooked chicken to steam table pans, cover and keep warm.
- 6, Make gravy per Package directions.

Place chopped vegetables on top of chicken, pour gravy over all, evenly.

7. Tightly cover pans and return to the oven and bake until the internal temperature is 135 degrees or higher. CCP: Hot hot for service at 135 degrees or higher.

^{*} Recipe can add 4# of sliced white mushrooms as well.

Meal Components (SLE) Amount Per Serving				
Meat	2.000			
Grain	0.000			
Fruit	0.000			
GreenVeg	0.000			
RedVeg	0.000			
OtherVeg	0.250			
Legumes	0.000			
Starch	0.000			

Nutrition Facts

Servings Per Recipe: 100.00 Serving Size: 1.00 Cup

Amount Per Serving Calories 147.61 Fat 5.72g SaturatedFat 1.50g Trans Fat* 0.00g Cholesterol 50.00mg Sodium 1016.73mg Carbohydrates 9.88g **Fiber** 0.32g Sugar 2.64g **Protein** 14.19g Vitamin A 0.36IU Vitamin C 1.34mg Calcium Iron 6.60mg 0.04mg

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

Nutrition - Per 100g

No 100g Conversion Available