

# 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	6.60mg	Iron	0.04mg

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

## Nutrition - Per 100g

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No 100g Conversion Available

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