## **BBQ Chicken on Bun**

Servings:	64.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	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	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

Meat	2.500	
Grain	2.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.000	
Beans, Peas, and Lentils	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				
Saturated Fat	0.50g				
Trans Fat	0.00g				
Cholesterol	52.50mg				
Sodium	491.25mg				
Carbohydrates	36.25g				
Fiber	3.00g				
Sugar	14.63g				
Added Sugar	3.00g				
Protein	20.00g				
Vitamin A 0.00mcg	Vitamin C 0	.00mg			
Calcium 30.00mg	Iron 2	.00mg			

### Nutrition - Per 100g

No 100g Conversion Available