

Chicken Biscuit Sandwich (Lunch)



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|----------------------|--------------|-----------------------|------------------|
| Servings: | 1.00 | Category: | Entree |
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-39219 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------------|-------------|--|------------|
| CHIX BRST BRD CKD WGRAIN 3.75Z | 1 Each | <p>BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes.</p> <p>CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.</p> | 525480 |
| DOUGH BISC WGRAIN EZ SPLIT | 1 Each | <p>BAKE PLACE FROZEN BISCUIT DOUGH WITH SIDES TOUCHING ON GREASED OR PARCHMENT LINED BAKING SHEET. BAKE TIMES WILL VARY BY OVEN TYPE AND QUANTITY OF PRODUCT IN OVEN. BISCUITS ARE DONE WHEN TOPS ARE GOLDEN BROWN AND CENTER SPRINGS BACK WHEN TOUCHED LIGHTLY.</p> <p>BAKING INSTRUCTIONS PANNING FULL SHEET HALF SHEET 6 X 9 (54 BISCUITS) 4 X 6 (24 BISCUITS) OVEN TEMP. TIME TIME STANDARD REEL 375°F 34-38 M 31-35 M RACK 350°F 30-34 M 27-31 M CONVECTION* 325°F 23-27 M 21-25 M *ROTATE PAN HALFWAY THROUGH BAKE TIME</p> | 269210 |

Preparation Instructions

- Gather chicken and biscuits from the freezer.
- Lay chicken and biscuits out on their own sheet pans and bake according to package instruction.

Once biscuits are ready, place into a well and hold for service.

Once chicken reaches 160F or higher internal temperature, place in a well and hold for service.

CCP: Hold for hot service at 140° or higher.

Just before service:

Split biscuits and place one chicken patty onto each biscuit.

Serve.

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 2.000 |
| Grain | 3.500 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving | |
|--------------------------|-------------------------|
| Calories | 410.00 |
| Fat | 18.00g |
| Saturated Fat | 6.50g |
| Trans Fat | 0.00g |
| Cholesterol | 45.00mg |
| Sodium | 620.00mg |
| Carbohydrates | 37.00g |
| Fiber | 5.00g |
| Total Sugar | 3.00g |
| Added Sugar | 2.00g |
| Protein | 24.00g |
| Vitamin A 0.00mcg | Vitamin C 0.00mg |
| Calcium 120.00mg | Iron 2.60mg |

Nutrition - Per 100g

No 100g Conversion Available