

Spicy Chicken Basket

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-56865
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST CHNK BRD WGRAIN HOT	10 Each	CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F. Place frozen chunks on a parchment lined baking sheet and heat for 7-9 minutes.	176764
FRIES CROSSTRAX	4 Ounce	CONVECTION PREHEAT OVEN TO 425° F. SPREAD FROZEN WAFFLES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 10 TO 14 MINUTES, TURNING ONCE FOR UNIFORM COOKING. DEEP_FRY FILL BASKET HALF FULL (1 LB) WITH FROZEN WAFFLES. DEEP FRY @ 350° F FOR 2 1 4 TO 2 3 4 MINUTES.	201103

Preparation Instructions

cook chicken according to manufactures direction once temp reaches 165 put 10 pieces of chicken in a 8 oz boat
3. place chicken and Waffle fries in same boat entire meal should be served in boat. 1 boat per serving.

AP 12/29/25

Meal Components

Amount Per Serving

Meat/Meat Alternate	2.750
Grain	1.500
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.500

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	456.19
Fat	24.76g
Saturated Fat	4.14g
Trans Fat	0.00g
Cholesterol	57.14mg
Sodium	1026.67mg
Carbohydrates	41.05g
Fiber	2.76g
Total Sugar	4.19g
Added Sugar	1.43g
Protein	22.67g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 13.33mg	Iron 1.96mg

Nutrition - Per 100g

Calories	402.28
Fat	21.84g
Saturated Fat	3.65g
Trans Fat	0.00g
Cholesterol	50.39mg
Sodium	905.35mg
Carbohydrates	36.20g
Fiber	2.44g
Total Sugar	3.70g
Added Sugar	1.26g
Protein	19.99g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 11.76mg	Iron 1.73mg