

# Boom Boom Chicken

<b>Servings:</b>	160.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	10.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-24386
<b>School:</b>	Concord High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX PCORN LRG WGRAIN CKD	45 Pound	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 10-12 MINUTES AT 350F; CONVECTION OVEN FOR 6-8 MINUTES AT 350F.	536620
SAUCE BOOM BOOM	1 Gallon		877930

## Preparation Instructions

Place one bag of frozen chicken at a time in a metal bowl. Add 1 & 3/4 cup boom boom sauce, toss until chicken is coated. Place chicken on a sheet tray that has been sprayed with pan spray. When all Chicken is coated and on Sheet trays, bake in a convection oven at 350 degrees for 15 to 20 minutes. (Oven Settings breaded product)

Before meal service place 10 Chicken smackers in food boats. Place in warmer till needed.

### Meal Components

Amount Per Serving

Component	Amount
Meat/Meat Alternate	2.000
Grain	1.000
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: 160.00

Serving Size: 10.00 Each

Amount Per Serving	
Calories	402.39
Fat	26.39g
Saturated Fat	5.14g
Trans Fat	0.00g
Cholesterol	85.23mg
Sodium	702.04mg
Carbohydrates	21.48g
Fiber	3.14g
Total Sugar	1.60g
Added Sugar	1.60g
Protein	19.88g
Vitamin A	209.26mcg RAE
Vitamin C	0.00mg
Calcium	20.93mg
Iron	1.51mg

## Nutrition - Per 100g

<b>Calories</b>	315.43
<b>Fat</b>	20.69g
<b>Saturated Fat</b>	4.03g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	66.81mg
<b>Sodium</b>	550.32mg
<b>Carbohydrates</b>	16.84g
<b>Fiber</b>	2.46g
<b>Total Sugar</b>	1.25g
<b>Added Sugar</b>	1.25g
<b>Protein</b>	15.58g
<b>Vitamin A</b> 164.04mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 16.40mg	<b>Iron</b> 1.18mg