

# Boom Boom Chicken

NO IMAGE

<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-44343

## 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 1/4 Gallon	1-3/4 cup of sauce for every bag of chicken. Steam (Warm) sauce before mix with chicken.	877930

## Preparation Instructions

1. Cook 1 bag of chicken as directed on 350 for 10-12 minutes on each baking sheet. If needed, bake a little longer to get chicken a little crispy.
  2. Steam to warm Boom Boom Sauce for 15 min.
  3. Remove from oven and coat each tray of chicken thoroughly with 1-3/4 cup of Boom Boom Sauce before serving.
- Note: Serve 10 pieces per student for 2 oz m/ma and 1 oz for grain/bread. MUST SERVE (offer) 1 - 1.5 grain roll with Boom Boom Chicken

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 160.00

Serving Size: 10.00 Each

Amount Per Serving	
<b>Calories</b>	432.36
<b>Fat</b>	29.59g
<b>Saturated Fat</b>	5.64g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	88.23mg
<b>Sodium</b>	751.99mg
<b>Carbohydrates</b>	21.88g
<b>Fiber</b>	3.14g
<b>Total Sugar</b>	2.00g
<b>Added Sugar</b>	2.00g
<b>Protein</b>	19.88g
<b>Vitamin A</b> 209.26mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 20.93mg	<b>Iron</b> 1.51mg

## Nutrition - Per 100g

<b>Calories</b>	338.92
<b>Fat</b>	23.19g
<b>Saturated Fat</b>	4.42g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	69.16mg
<b>Sodium</b>	589.47mg
<b>Carbohydrates</b>	17.15g
<b>Fiber</b>	2.46g
<b>Total Sugar</b>	1.57g
<b>Added Sugar</b>	1.57g
<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