



825107 - Parmesan Chicken

Source: K12 Culinary

Number of Portions: 24

Size of Portion: each

Alternate Recipe Name: Chicken Parmesan

Components:

Meat/Alt: 2.5 oz

Grains: 1 oz

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
		<p>Prepare school made Marinara Sauce according to recipe #825003. Note: You will need a total of 1 1/2 quarts of sauce for 48 servings. Cool any leftover sauce properly and store in the refrigerator for use in other recipes.</p> <p>CCP: Cook to 135° F. If reheating sauce previously cooked, cooled, and stored in the refrigerator, reheat to 165° F.</p>
826533 Chicken Patty, Breast w/Rib, Brd,WG Tyso...	24 each, 3.2oz	<p>Line full size sheet pan with parchment paper. Place chicken patties on pan 4 across X 6 down.</p> <p>Bake in convection oven at 350° F for approximately 15 minutes.</p> <p>CCP: Heat to 135° F or higher.</p>
825003R Marinara Sauce: School Made.....	1 PT + 1 cup	<p>Use a 1 oz spoodle to top each pattie with 2 Tbsp hot marinara sauce. Spread the sauce using the back of the spoodle.</p>
051558 Cheese, Mozzarella, Lite, Shredded..... 001032 CHEESE,PARMESAN,GRATED.....	6 ozs 6 ozs	<p>Combine cheeses. Use a 1 oz spoodle to sprinkle ½ oz of cheese (about 2 Tbsp) evenly over sauce.</p> <p>Return the topped chicken patties to the oven and continue to cook for about 3 minutes or until the cheese melts.</p> <p>CCP: Heat to 135° F or higher.</p>
825003R Marinara Sauce: School Made.....	1 PT + 1 cup	<p>Spray two (2 inch) full size pans with food release. (Note: Each pan will hold 12 patties.)</p> <p>Pour 1 1/2 cup of sauce in each pan, spreading sauce evenly over the bottom. Place chicken parmesan patties in pan over sauce, 3 across and 4 down.. Cover and hold until service. Serve one patty and sauce with metal offset serving spatula.</p> <p>Note: Not all chicken patties provide the same meat and grain component crediting. Check the specifications for the patty purchased to be certain of the component crediting provided.</p> <p>CCP: Hold for hot service at 135° F or higher.</p>

		This recipe is best prepared for just in time service. Leftovers are not good quality when reheated.
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*Nutrients are based upon 1 Portion Size (each)							
Calories	315	kcal	Cholesterol	34	mg	Sugars	*1.7* g
Total Fat	18.24	g	Sodium	698	mg	Protein	18.37 g
Saturated Fat	4.67	g	Carbohydrates	19.43	g	Vitamin A	*384.7* IU
Trans Fat ²	*0.06*	g	Dietary Fiber	2.62	g	Vitamin C	*5.6* mg
						Calcium	*113.51* mg
						Iron	*2.23* mg
						Water ¹	*17.32* g
						Ash ¹	*0.57* g
							52.20% Calories from Total Fat
							13.37% Calories from Saturated Fat
							0.18% Calories from Trans Fat
							24.71% Calories from Carbohydrates
							23.37% Calories from Protein
N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient * - denotes combined nutrient totals with either missing or incomplete nutrient data ¹ - denotes optional nutrient values ² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.							