



825117 - Roasted Ranch Chicken

Source: K12 Culinary

Number of Portions: 76

Size of Portion: servings

Components:

Meat/Alt: 2 oz

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Meat/Meat Alter

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
050530 CHICKEN, CUT-UP, MEAT & SKIN, DARK MEAT,...	40 LBS (raw pieces)	Thaw chicken in the refrigerator on the bottom shelf. It may take more than 24 hours to completely thaw.
826658 Dressing Mix, Dry,Ranch, 3.1oz,HiddenVal.....	1 packet, 3.1 oz	Before panning, remove excess skim, if necessary.
002028 PAPRIKA.....	2 tsp	Combine dry ranch dressing mix and paprika.
		<p>Preheat oven to 350 degrees.</p> <p>Line full size sheet pans with parchment paper or aluminum foil. Spray liner and exposed edges with pan release. One pan is needed for each type of chicken piece - drumsticks, breast, wings, thighs, etc.</p> <p>Place chicken parts on each pan with legs, breasts, thighs, wings, on the separate pans. Sprinkle the tops of each chicken piece with approximately ¼ tsp Ranch seasoning blend distributing the seasonong evenly over the entire batch of chicken pieces.</p> <p>Bake until 165 to 170 degrees internal temperature. Chicken should be a golden roasted color. Baking times will vary. Do not overcook as chicken will become dry.</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds</p>

		<p>Place ranch roasted chicken in 4 inch deep steamtable pan with breasts on one side, thighs on the other and legs/wings in the center.</p> <p>Use tongs to portion 1 breast, or 1 thigh, or 1 wing and 1 drumstick, or 2 drumsticks, or 3 wings for each serving.</p> <p>Important Note: Yield may vary depending on size of chicken pieces in a case. It is important to count the pieces of chicken and note this information in the event the recipe yield needs adjustment.</p> <p>CCP: Hold at 135° F or higher.</p>
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*Nutrients are based upon 1 Portion Size (servings)

Calories	268 kcal	Cholesterol	98 mg	Sugars	*0.0* g	Calcium	17.10 mg	55.43%	Calories from Total Fat
Total Fat	16.53 g	Sodium	278 mg	Protein	27.57 g	Iron	1.47 mg	15.16%	Calories from Saturated Fat
Saturated Fat	4.52 g	Carbohydrates	0.28 g	Vitamin A	256.9 IU	Water ¹	*0.01* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	0.05 g	Vitamin C	0.2 mg	Ash ¹	*0.00* g	0.41%	Calories from Carbohydrates
								41.08%	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.