



825064 - Sweet Thai Chicken

Source: K12 Culinary

Number of Portions: 60

Size of Portion: servings

Components:

Meat/Alt: 2 oz

Grains:

Fruit:

Vegetable:

Milk:

Recipe Subgroups:

Attributes:

Ethnic Foods

Meat/Meat Alter

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
050530 CHICKEN, CUT-UP, MEAT & SKIN, DARK MEAT,...	30 LBS (raw pieces)	Thaw chicken in the refrigerator on the bottom shelf. It may take up to 48 hours to completely thaw. (Note: Chicken often comes in a 40 lb case. This recipe uses only the breast, thighs, and drumsticks. Reserve the wings for use in another recipe.)
901078 PEPPER, BLACK COARSE.....	1 Tbsp	Preheat the oven to 400°F. Spray 2 inch deep full size steamtable pans with pan release spray. For 60 servings use about 6 pans. Trim the chicken pieces and separate the breast, thigh, drumstick, and wing pieces. Reserve chicken wings for another recipe such as crispy baked chicken or roasted chicken. Place chicken skin-side up in a single layer in the prepared 2-inch steamtable pans leaving about 2 inches between each piece. Create separate pans for breast pieces, and for leg and thigh pieces. Each pan holds about 10 to 12 breasts (depending on size) or 10 thighs along the side and 8 legs down the center of the pan. Sprinkle the chicken pieces with black pepper. Place the pans of chicken in the preheated 400°F oven and bake for 15 minutes.
826498 Sauce, Sweet Chili, Mae Ploy..... 009161 LIME JUC,CND OR BTLD,UNSWTND..... 002021 GINGER,GROUND.....	1 qt + 1 PINT 1 1/2 cups 1 Tbsp	While the chicken is baking, combine the sweet Thai chili sauce, lime juice and ground ginger in a 2 quart or 1 gallon liquid measuring container.

		<p>Remove the chicken from the oven and place pans on work table. Pour 1 fluid ounce (2 TBSP) of sweet chili sauce mixture over each piece of chicken. Reduce the oven temperature to 350°F. Place chicken into the 350°F oven and continue to bake for about 15 minutes. Bake until 165 to 170 degrees internal temperature. Baking times will vary. Do not overcook as chicken will become dry. CCP: Heat to 165° F or higher for at least 15 seconds</p>
		<p>Use tongs to portion 1 breast, or 1 thigh, or 2 drumsticks for each serving. Spoon about 2 Tablespoons (no. 30 disher) of sauce over each serving of chicken.</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. CCP: Hold for hot service at 135° F or higher</p>
		<p>If leftover product is high quality, cool properly, and reheat for service the following day. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours</p> <p>CCP: Heat to 165° F or higher for at least 15 seconds</p> <p>CCP: Hold for hot service at 135° F or higher</p>

*Nutrients are based upon 1 Portion Size (servings)

Calories	311 kcal	Cholesterol	93 mg	Sugars	*11.3* g	Calcium	15.10 mg	45.47%	Calories from Total Fat
Total Fat	15.70 g	Sodium	407 mg	Protein	26.04 g	Iron	1.39 mg	12.41%	Calories from Saturated Fat
Saturated Fat	4.28 g	Carbohydrates	14.08 g	Vitamin A	256.6 IU	Water ¹	*5.70* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	0.84 g	Vitamin C	0.4 mg	Ash ¹	*0.02* g	18.13%	Calories from Carbohydrates
								33.53%	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.