



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:

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 full size pans with food release spray. For 60 servings use 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 pans leaving about 2 inches between each piece. Create separate pans - breast pieces in their own pan(s) and legs and thighs in additional pans. 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. Note: the chicken will not be fully cooked during this time.
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, whisk the sweet Thai chili sauce, lime juice and ground ginger together in a 2 quart or 1 gallon liquid measuring container.

		<p>Remove the chicken from the oven and place pans on a work table. Reduce the oven temperature to 350°F.</p> <p>Using a no. 30 disher, portion 1 fl oz (2 TBSP) of sweet chili sauce mixture over each piece of chicken.</p> <p>Place chicken into the 350° F oven and continue to bake for approximately 15 minutes.</p> <p>Bake until 165° to 170° F internal temperature. Baking times will vary. Do not overcook as chicken will become dry.</p> <p>CCP: Heat to 165° F or higher.</p>
		<p>Spoon sauce from bottom of pan over each serving of chicken. Use tongs to portion 1 breast, or 1 thigh, or 2 drumsticks 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 if the recipe yield needs adjustment.</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.