| Recipe Name: Smothered Chicken | File No: |
|--------------------------------|----------|
| | |

| Grade Group (s): K-8, 9-12 | HACCP Process |
|----------------------------|----------------------------|
| Number of Portions: 50 | □#1 No Cook |
| Portion Size: 1 cup | □ #2 Cook & Serve Same Day |
| Serving Utensil: | □#3 Includes Cooling Step |

Recipe Adapted From:

Erin Garvey RDN, Milwaukee



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|----------------------|---------------------------|------------------------------|
| erving Utensil: | □#3 Includes Cooling Step | Center for Independence |
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|-------------------------------------------------|-------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|
| Servings per Pan: | | | WISCONSIN SCHOOL MEALS ROCK | |
| Ingredients | | | Procedure | |
| Chicken, Fajita Strips, Ckd, Frzn, USDA #100117 | | | 1. Preheat oven to 325°F. | |
| Garlic Powder | | | 2. Spray enough sheet pans to place all of the frozen chicken strips in a single | |
| Onion Powder | | 1¼ tsp | layer onto pan sheet pans. | |
| Pepper, Cayenne | | | 3. Mix seasonings (garlic powder, onion powder, cayenne pepper, and salt) | |
| | | 1¼ tsp | in a bowl. Sprinkle evenly over the chicken strips. | |
| | | 1¼ tsp | 4. Bake chicken in preheated oven until internal temperatures | |
| | 2 lbs | | reaches 165°F. | |
| Peppers, Bell, Red, Sliced | | | 5. Transfer cooked chicken to steam table pans, cover and keep warm. | |
| | 2 lbs | | 6. Make gravy per package directions. | |
| | 2 lbs | | Place sliced vegetables on top of chicken, pour cooked gravy over all. | |
| | 2 lbs | | 7. Tightly cover pans and return to ovens and bake until internal | |
| | 1 package | | temperature of 165°F for at least 15 seconds is reached. | |
| Gravy, Chicken, Powder Water | | Per package | CCP: Hot hold for service at 135°F or higher. | |
| | | | | |
| Meal Component Contribution | | /ield | | |
| | | | | |
| | | | Equipment (if not specified in procedures above): | |
| | Pan Size: | | | |
| | Volume: | | | |
| | Nutrition Analysis Based on Portion Size Calories: 150 kcal | | | |
| | | | | |
| Fruit: | | | | |
| Grains: | | | DG - dark green RO - red orange BPL - bean, peas, legumes | |
| | Calculated using NutriKids | | S - starchy O - other A - additional | |
| | SDA #1001 | 2 lbs 2 lbs 2 lbs 2 lbs 2 lbs 2 lbs 1 package Total Y Weight: Number of Pans: Pan Size: Volume: Nutrition Analysis Ba Calories: 150 kcal Saturated Fat (g): 2.09 g Sodium (mg): 763.98 mg | SDA #100117 10½ lbs 1¼ tsp 1 lbs 2 lbs 2 lbs 2 lbs 2 lbs 2 lbs 1 package Per package Per package Per package Number of Pans: Pan Size: Volume: Nutrition Analysis Based on Portion Size Calories: 150 kcal Saturated Fat (g): 2.09 g Sodium (mg): 763.98 mg | |

