

TEST Recipe

Page 1

Recipe: 825717 Chicken and Waffles 1 TEST

Recipe Source: Test Recipes
 Recipe Group: Test Recipes for MRS Alternate

Recipe HACCP Process: #2 Same Day Service

Recipe Name: Chicken and Waffles TEST

Number of Portions: 100

Size of Portion: Each

825470 Chicken Nuggets, Breaded, WG, CN #1025...	500 Piece	1. Count out number of frozen chicken nuggets needed to provide 2 oz. eq. meat/meat alternate for number of servings needed. 2. Place frozen chicken nuggets on sheet pans (18" X 26" X 1") coated with pan release spray or lined with parchment paper. 3. Bake according to package directions. (Prepare in batches to maintain quality.) 4. Remove from oven and place in steamtable pans. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. CCP: Internal temperature of product must register 165 degrees F for 15 seconds at completion of cooking process. CCP: Hold for hot service at 135° F or higher
825649 Waffle, Round, DC,WGR, #1206.....	100 Waffle	5. Heat waffles according to package directions. Hold for service until time for assembly. CCP: Heat to 140° F or higher CCP: Hold for hot service at 135° F or higher
825237 Syrup, Maple, Imitation, PC, #2227.....	100 packet (1-1/2 ounce)	6. Assemble for service by placing waffle on tray and topping with five chicken nuggets. Offer students one packet of syrup. 7. Portion one waffle with five chicken nuggets and packet of syrup. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain per serving. CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F. or lower.

Nutrients are based upon 1 Portion Size (Each)

Calories	437 kcal	Cholesterol	54.44 mg	Sugars	22.63 g	Calcium	82.68 mg	29.70%	Calories from Total Fat
Total Fat	14.41 g	Sodium	584.89 mg	Protein	17.86 g	Iron	4.57 mg	5.16%	Calories from Saturated Fat
Saturated Fat	2.50 g	Carbohydrates	59.05 g	Vitamin A	303.30 IU	Water ¹	*N/A* g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.01 g	Vitamin C	1.20 mg	Ash ¹	*N/A* g	54.11%	Calories from Carbohydrates
								16.36%	Calories from Protein

Notes

Production Notes:

Serving Notes:

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality.

Purchasing Guide:

Use commodity products when available.

Miscellaneous Notes:

Servings: 50 servings: 50 portions

100 servings: 100 portions

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.