

# TEST Recipe

**Recipe: 825764 Nashville Hot Chicken TEST**

Recipe Source: Test Recipes  
 Recipe Group: Test Recipes for MRS Alternate  
 Recipe Name: Nashville Hot Chicken TEST  
 Number of Portions: 100  
 Size of Portion: 3 tenders

**Recipe HACCP Process: #2 Same Day Service**

825458 Chicken Breast Tenders, BRD, #1018..... 825057 Spray, Food Release, VegOil, #2514.....	300 (1 Tender) 5 GRAM	1. Count out number of frozen chicken tenders needed to provide 2 oz .eq. meat/meat alternate for number of servings needed. 2. Place frozen chicken tenders 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. <b>CCP:</b> Heat to 155° F or higher for at least 15 Seconds <b>CCP:</b> Hold at 135 degrees F. or higher.
825128 Oil,Liquid for Fryer, DC/USDA, #2507..... 825097 Sugar, Brown,DC, #2024..... 825114 Chili Powder, #2703..... 825111 Pepper, Red or Cayenne, Ground, #2719... 825110 Pepper, White, Ground, #2720..... 825118 Paprika, Ground, Domestic#2716..... 825079 Garlic Powder, #2709.....	2 CUP 1/4 CUP, Packed 1 TBSP 2 TBSP 1 1/2 TSP, ground 2 TSP 2 TSP	6. While chicken is cooking, prepare Nashville Hot Sauce. 7. Warm vegetable oil. Do not let it get too hot. Stir in brown sugar until it dissolves and add rest of seasonings. 8. Place 1/4 cup in a large mixing bowl and add about 35 heated chicken tenders and toss gently until evenly coated. Place in warmer to hold and coat remaining chicken tenders. <b>CCP:</b> Hold for hot service at 135° F or higher
825219 Pickles, Dill, Spears, Gallon, DC, #2814.....	100 Spear	9. Portion three tenders for serving and garnish each serving with one pickle spear. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain. <b>CCP:</b> 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 (3 tenders)

Calories	230 kcal	Cholesterol	56.00 mg	Sugars	0.56 g	Calcium	41.04 mg	40.61%	Calories from Total Fat
Total Fat	10.40 g	Sodium	989.80 mg	Protein	19.04 g	Iron	1.12 mg	7.61%	Calories from Saturated Fat
Saturated Fat	1.95 g	Carbohydrates	14.73 g	Vitamin A	93.31 IU	Water <sup>1</sup>	*0.03* g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	1.09 g	Vitamin C	0.18 mg	Ash <sup>1</sup>	*0.02* g	25.57%	Calories from Carbohydrates
								33.06%	Calories from Protein

**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.

**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.**