

Oven-Bake Chicken

Meat

Main Dishes

D-29

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Chicken, cut up, thawed (USDA-donated, whole, cut into 8 pieces)	12 lb 4 oz		24 lb 8 oz		1. Place chicken pieces in large bowl. Drizzle oil over chicken. Toss to coat thoroughly.
Vegetable oil		¾ cup		1 ½ cups	
Enriched all-purpose flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	2. In a separate bowl, combine flour, dry milk, poultry seasoning, pepper, paprika, and granulated garlic. Mix well.
Instant nonfat dry milk	4 oz	1 ½ cups 2 Tbsp	8 oz	3 ¾ cups	
Poultry seasoning		2 ¼ tsp		1 Tbsp 1 ½ tsp	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Paprika		¾ tsp		1 ½ tsp	
Granulated garlic		2 ¼ tsp		1 Tbsp 1 ½ tsp	
					3. Coat oiled chicken with seasoned flour. Place 12-13 pieces on ungreased half-sheet pans (13" x 18" x 1"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.
					4. Bake until golden brown: Conventional oven: 400° F for 45-55 minutes Convection oven: 350° F for 30-35 minutes CCP: Heat to 165° F or higher for at least 15 seconds.
					5. CCP: Hold for hot service at 135° F or higher. Portion is 1 breast, or 1 drumstick and 1 wing, or 1 thigh with back.

Serving bone-in poultry presents a choking hazard for young children, especially ages 2-3. To avoid children choking on bones, remove the cooked poultry from the bones prior to serving.

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SERVING:

1 portion (1 breast, or 1 drumstick and 1 wing, or 1 thigh with back) provides 2 oz of cooked poultry and the equivalent of ½ slice of bread.

YIELD:

25 Servings: 10 lb 10 ½ oz
50 Servings: 21 lb 5 oz

VOLUME:

25 Servings: 2 pans
50 Servings: 4 pans

Edited 2004

Nutrients Per Serving

Calories	343	Saturated Fat	4.66 g	Iron	1.77 mg
Protein	29.31 g	Cholesterol	87 mg	Calcium	74 mg
Carbohydrate	9.68 g	Vitamin A	307 IU	Sodium	105 mg
Total Fat	19.99 g	Vitamin C	0.4 mg	Dietary Fiber	0.3 g