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001403 - Lemon Herb Chicken & Pasta Sld

Recipe HACCP Process: #2 Same Day Service

Source: Jr. Chef 2017 Meat/Alt: 3 oz
Number of Portions: 48 Grains: 0 oz
Size of Portion: servings Fruit: 0 Cup
Vegetable: 0 Cup
Alternate Menu Name: Henderson County HS Milk: 0 Cup

075013 Chicken Breast	24 lb.
903994 Panko Breadcrumbs	24 CUP
902921 Margarine, melted	2 2/3 CUP
903893 EGGS	16 slightly beaten
009152 LEMON JUICE,RAW	1 1/2 CUP
001032 CHEESE,PARMESAN,GRATED	4 CUP
002020 GARLIC POWDER	8 TSP
002026 ONION POWDER	8 TSP
799905 OREGANO LEAVES, DRIED	8 TSP, ground
002029 PARSLEY,DRIED	8 TSP
002047 SALT,TABLE	5 TBSP + 1 TSP
002030 PEPPER,BLACK	8 TSP, ground
009156 LEMON PEEL,RAW	1 CUP

Preheat oven to 400 degrees.

In a bowl, mix together melted butter, eggs and lemon juice. Inanother bowl mix panko breadcrumbs, parmesan cheese, garlic powder, onion powder, oregano, parsley, salt, pepper and lemon peel. Cut chicken breast into equal trips, about three per chicken breast. Dip the chicken strips into butter mixture. Roll strips in breadcrumbs. Deip and roll the chicken strips a second time. Place the chicken on a sprayed baking sheet and bake at 400 degrees in a preheated oven for 20-25 minutes, checking to ensure it reaches an internal temperature of 165 degrees. Flip the chicken strips halfway through cooking to brown both sides. Remove from oven and slice.

CCP: hold at 135 degrees or higher and serve with pasta salad (seperate recipe).

*Nutrients are based upon 1 Portion Size (servings)

Calories	410 kcal	Cholesterol	*75.62* mg	Sugars	*0.33* g	Calcium	*99.82* mg	39.96% Calories from Total Fat
Total Fat	18.20 g	Sodium	1127.12 mg	Protein	33.98 g	Iron	*1.40* mg	17.01% Calories from Sat Fat
Saturated Fat	7.75 g	Carbohydrate	27.18 g	Vitamin A	*129.16* IU	Water ¹	*10.69* g	*0.16%* Calories from Trans Fat
Trans Fat ²	*0.07* g	Dietary Fiber	*0.59* g	Vitamin C	*5.88* mg	Ash ¹	*2.70* g	26.52% Calories from Carbohydrates
		· ·	-		_		-	33.15% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

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.

^{* -} 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.