

Recipe Name:	Chicken Patty
---------------------	---------------

Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Chicken Patty	1.6 oz	Tyson Foods (Sysco)	2969568	Meat
		4/4.5 lbs		

Instructions	
Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage. <i>Include if applicable: Cooking details</i>	
<ul style="list-style-type: none"> a. pan type and size b. whether you line the pan with parchment paper c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) d. whether you cover with parchment paper and foil e. oven temperatures, cooking times f. internal temperature checks 	
<i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</i>	
Last step should be: Serve immediately OR store in refrigerator/warmer until serving	
1: Keep patties frozen until ready to prep	
2: Place 50 chicken patties on the lined full sheet pan	
3: Heat in a preheated 375-degree oven until 165 degrees internal temperature for 10-12 minutes	
4: Place 50 chicken patties in a hotel pan	
5: Cover with film wrap. Store on heat steam table line or hot box until ready for service	
6: Students receive one patty per serving	

Yield:	200
Recipe #:	4