

Recipe Name:	Chicken & Waffles
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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 Leg Quarter		Sysco		2 Meat
Chicken Tender		Sysco		
Waffles		Sysco	1220433	2 Grains
		144/1.3 oz		

Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

Include if applicable: **Cooking details**

- pan type and size
- whether you line the pan with parchment paper
- number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- whether you cover with parchment paper and foil
- oven temperatures, cooking times
- internal temperature checks

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)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

Chicken (1 chicken tender for K-8. 1 chicken quarters for 9-12)

1: Take chicken leg quarters out of the packaging

2: Place chicken in the bowl and add dry spices and oil. Ensure that it is all evenly coded

3: Place chicken on a sheet pan. 50 per pan. Cook in a 375-degree oven

Chicken Tenders are to be heated to 165 degrees

4: Turn at least once until internal temperature is at 165 degrees

5: Put them into a 2-inch hotel pan

Waffles (1 waffle for K-8. 2 waffles for 9-12)

1: Preheat oven to 400 degrees

2: Place waffles on the sheet pan evenly spacing them out

3: Place in oven for 5-8 minutes

4. Remove waffles and serve. Ensure 2 waffles per student

Yield:	50
Recipe #:	18