

Mexican Chicken

Meat

Main Dishes

D-06A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Skinless chicken thighs, about 4 oz each OR	5 lb 9 oz	25 each	11 lb 2 oz	50 each	1. Combine garlic salt, paprika, and celery salt to make seasoning mix. Place 25 chicken thighs or drumsticks in each half-sheet pan (18" x 13" x 1"). Sprinkle 3 Tbsp of the seasoning mix evenly over each pan of chicken.
Skinless chicken drumsticks, about 3.7 oz each	5 lb 13 oz	25 each	11 lb 10 oz	50 each	
Garlic salt		1 Tbsp		2 Tbsp	2. To Bake: Conventional Oven: 375 degrees F, 30 minutes CCP Heat to 165 degrees F or higher for at least 15 seconds.
Paprika		1 Tbsp		2 Tbsp	
Celery salt		1 Tbsp		2 Tbsp	
Minced onions OR	5 oz	2/3 cup	10 oz	1 1/3 cups	3. Combine minced onions or dehydrated onion flakes, diced green peppers, dried parsley flakes, tomatoes (drained), chili powder, white rice, and chicken stock in a half-steamtable pan (12" x 10" x 2 1/2") for 25 servings or a steamtable pan (12" x 20" x 2 1/2") for 50 servings.
Dehydrated onion flakes		2 Tbsp		1/4 cup	
Green peppers, diced	3 oz	1/2 cup	6 oz	1 cup	4. Cover with plastic wrap and foil. To Steam: Compartment steamer: 25 minutes CCP Heat to 165 degrees F or higher for at least 15 seconds.
Dried parsley flakes		1 Tbsp		2 Tbsp	
Canned, chopped tomatoes (drained)	7 oz	1 cup	14 oz	2 cups	5. CCP Hold for hot service at 140 degrees F or higher. Serve 1 piece of chicken over 1/3 cup (No. 12 scoop) rice.
Chili powder		1 Tbsp		2 Tbsp	
White rice	15 oz	2 cups	1 lb 14 oz	1 qt	
Chicken stock		1 qt		2 qt	

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