

Chicken Nuggets

Meat Alternate

Main Dishes

D-09B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Dry bread crumbs	4 oz	3/4 cup	8 oz	1 1/2 cups	1. In a small bowl, combine bread crumbs, salt, and pepper.
Salt		1 1/2 tsp		1 Tbsp	
Black pepper		1/2 tsp		1 tsp	2. In another bowl, coat chicken with mayonnaise or yogurt.
Boneless, skinless chicken, 1-oz pieces	3 lb 6 oz	25 each	6 lb 12 oz	50 each	
Lowfat mayonnaise OR		1/3 cup	6 oz	2/3 cup	3. Roll chicken portions in bread crumbs to coat. 4. Place 12 to 13 chicken portions in a single layer on each lightly greased half-sheet pan (18" x 13" x 1").
Lowfat plain yogurt		1/3 cup	6 oz	2/3 cup	
					5. To Bake: Conventional Oven: 500 degrees F, 20 to 22 minutes Convection Oven: 450 degrees F, 18 to 20 minutes
					6. CCP Hold for hot service at 140 degrees F or higher.

SERVING:	YIELD:	VOLUME:
2 pieces provide 1 1/2 oz of cooked chicken	25 Servings: 2 lb 5 oz	25 Servings:
	50 Servings: 4 lb 10 oz	50 Servings:

Special Tip:
This may be served with Fruity Dip (C-02).