

BBQ Chicken Flatbread (BBQ Chicken Flatbread)

ENTR **EMIS** **EPOU** **ESAN**

COOK METHOD	SERVING SIZE	ALLERGIES
Make	1 each	ⓘ Contains: AllergenMilk; Tomato; AllergenSulphites; Mustard; Garlic; Chicken; Onion; AllergenWheat; AllergenEggs

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
380 kcal	48 g	27 g	10 g	300 mg	890 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	INGREDIENT PREP	PREPARATION STEP
	10	25	50	100		
1						WASH HANDS before beginning preparation. SANITIZE surfaces & equipment. Preheat Oven to 450F
Sauce, BBQ	1 1/4 Cup	3 1/8 Cup	1 1/2 Qt	3 1/8 Qt		Mix 3T BBQ sauce with chicken.
2 Chicken Breast Baked f/Bnls	1 lb 4 Oz	3 lb 2 Oz	6 lb 4 Oz	12 lb 8 Oz	Chopped	
3 Cheese, Mozzarella Shredded	2 1/2 Cup	1 1/2 Qt	3 1/8 Qt	1 Gal 4 Cup		Place the naan on a rimmed baking sheet. Top each naan flatbread with the remaining BBQ sauce, followed by the cheese, chicken and BBQ sauce mixture, and sliced onion.
Onion, Red/Burmuda	5 Oz	12.5 Oz	1 lb 9 Oz	3 lb 2 Oz	Sliced Thin	
Bread Naan	5 each	12.5 each	25 each	50 each		
4						Bake for 10-15 minutes in the lower part of the oven, or until cheese is melted and crust is browned.

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	INGREDIENTS	SERVINGS 10	SERVINGS 25	SERVINGS 50	SERVINGS 100	INGREDIENT PREP	PREPARATION STEP
5	Cilantro, Raw	1/3 Cup	3/4 Cup	1 1/2 Cup	3 1/8 Cup	Chopped Fine	Top each pizza with one tablespoon of chopped fresh cilantro.
6							Serve 1/2 Naan bread
7							+CCP - Serve Hot >140F/60C
8							*CCP--Maintain>140F. Temperature should be taken every 2 hours during holding.

Chicken Breast Baked f/Bnls (Baked Chicken Breast)

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COOK TIME	COOK TEMP	COOK-END TEMP	COOK METHOD	SERVING UTENSIL	SERVING SIZE	ALLERGIES
35 Min	350.0 °F	165 °F	Bake	Tongs	3 Oz	ⓘ Contains: Chicken

NUTRIENTS PER SERVING					
CALORIES	CARBOHYDRATES	PROTEIN	TOTAL FAT	CALCIUM	SODIUM
100 kcal	0 g	20 g	2.5 g	10 mg	135 mg

INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
	10	25	50	100	
1					WASH HANDS before beginning preparation & SANITIZE surfaces & equipment.
2 Chicken, Breast Bnls Sknls Large	2 lb 10 Oz	6 lb 8 Oz	13 lb	26 lb	Place chicken on greased baking sheet.
3 Salt, Iodized	1/2 tsp	1 tsp	2 tsp	1 Tbsp 1 tsp	Sprinkle chicken with seasonings.
Paprika	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
Pepper, Black Ground	1/2 tsp	1 1/2 tsp	1 Tbsp	2 Tbsp	
4					Bake uncovered or grill.
5					For Whole, Cut, or Ground Poultry (e.g., Chicken, Turkey, Duck): Cook to internal temp of 165F/74C held for 15 sec.

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	INGREDIENTS	SERVINGS	SERVINGS	SERVINGS	SERVINGS	PREPARATION STEP
		10	25	50	100	
6						CCP -- Maintain: Product held at >135F/57C Temperature should be taken every 2 hours during holding. *Maintaining at the proper temperature will present no food safety issue; long hot holding times can affect food quality.
7						CCP -- Cool: Product must reach 135F/57C to 70F/21C within 2 hrs and 70F/21C to 40F/4C within 4 hrs.
8						CCP -- Reheat: To internal temperature of 165F/74C held for at least 15 seconds.
9						Discard unused product.