



RC Product Code: 13410

# Chicken and Roasted Redskin Potatoes

with Premium Artisan Spicy Whole Grain Breaded Chicken  
Breast Fillet, Fully Cooked

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**Serving Size:** 1 Fillet and 1/2cup Potatoes  
**Yield:** 100 Servings  
**Contribution:** 2oz Meat/Meat Alternate, 1oz Grain, 1/2cup Starchy Vegetable  
**Smart Snack:** Smart Snack Compliant



SmartSnack Artisan Spicy

## Nutritional Information for 1 Serving

<b>Portion</b>	1 Sandwich	<b>Cholesterol (mg)</b>	53
<b>Calories</b>	411	<b>Sodium (mg)</b>	619
<b>Total Fat (g)</b>	10	<b>Total Carbohydrates (g)</b>	52
<b>Saturated Fat (g)</b>	1.5	<b>Sugar (g)</b>	>1
<b>Trans Fat (g)</b>	0	<b>Protein (g)</b>	24
<b>Sugar (g)</b>	19		

## Ingredients

### Amount

### Instructions

Rich Chicks Artisan Spicy WG Breaded Chicken Breast Fillet	30lbs	Toss 5lbs frozen potatoes with 1 1/2cup lemon butter sauce. Place on sheet pan, sprinkle 1/4cup minced parsley and 1/4cup minced dill on top of potatoes. Roast in 400° F convection oven for 45 minutes or until golden brown and crispy.
Redskin Potatoes, Frozen Quartered	25lbs	Place Chicken Fillets on sheet pan. Heat at 350° F in convection oven for 10 - 12 minutes or until product reaches an internal temperature of 165° F.
Lemon Butter Sauce (see recipe below)	1gal	
Fresh Italian Parsley, Chopped	2.25oz	
Fresh Dill, Chopped	2.25oz	

## Lemon Butter Sauce

### Amount

### Yield 1 gallon

Butter, Unsalted (Divided)	1lb	Melt 4oz of butter, add flour and blend. Gradually add hot water while stirring. Cook 5 minutes.
Flour, All purpose (Enriched)	8oz	When ready to serve, beat in salt and remaining butter.
Water (Hot)	1gal	When butter is melted stir in lemon juice.
Salt	2tsp	
Lemon Juice	1/2cup	

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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