



RC Product Code: 56404

# Lemon Basil Grilled Chicken

with Grilled Non-breaded Made With Whole Muscle Chicken Breast Patty, Fully Cooked

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**Serving Size:** 1 patty  
**Yield:** 100 servings  
**Contribution:** 2 oz meat/meat alternate

### Nutritional information for 1 serving

<b>Portion</b>	1 patty	<b>Cholesterol (mg)</b>	50
<b>Calories</b>	206	<b>Sodium (mg)</b>	386
<b>Total Fat (g)</b>	15	<b>Total Carbohydrates (g)</b>	2.09
<b>Saturated Fat (g)</b>	3	<b>Sugar (g)</b>	0.94
<b>Trans Fat (g)</b>	0	<b>Protein (g)</b>	15.1

Ingredients	Amount	Instructions
Grilled Non-breaded Made With Whole Muscle Chicken Breast Patty, Fully Cooked	20 lbs	Place chicken patties in single layer on large sheet pan. Brush each patty with 1 tbsp Lemon Basil Vinaigrette. Heat in 350° F convection oven for 18 - 22 minutes or until internal core temperature reaches 165° F.
Lemon Basil Vinaigrette (See Recipe Below)	3 qrts	Place 25 patties in steam table pan and top with another 1 1/2 cups of Lemon Basil Vinaigrette. Hold covered in warmer until ready to serve.

Lemon Basil Vinaigrette	Amount	Yield 1 gallon (May be prepared a day in advance)
Olive Oil	4 cups	Whisk together olive oil, lemon juice, basil, vinegar, garlic, sugar, salt and pepper in a small bowl until blended. Refrigerate until ready to use.
Lemon Juice	4 cups	
Chopped Fresh Basil	1 cup	
White Balsamic Vinegar	1 cup	
Garlic (Minced)	16 cloves	
Sugar (Granulated)	5 tbsp + 1 tsp	
Salt	2 tbsp + 1/2 tsp	
Ground Black Pepper	1 tbsp + 3/4 tsp	

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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