Chicken Mole

with Grilled Sensations MWWM Grilled Chicken Breast Patty

RC Product Code: 56404

www.richchicks.com

Serving Size:	1 breast patty plus 1 cup brown rice
Yield:	100 servings
Contribution:	2 oz m/ma and 2 grains

Nutritional Information for 1 Salad and 1oz Dressing

Portion	1 serving	**Cholesterol (mg)**	50
Calories	406	**Sodium (mg)**	536
Total Fat (g)	8.4	**Total Carbohydrates (g)**	55
Saturated Fat (g)	0.5	**Sugar (g)**	5
Trans Fat (g)	0	**Protein (g)**	21

Ingredients	Amount	Instructions
Brown Rice	12.5 lbs	Spray 2 full-size pans with vegetable spray. Place 6 lbs, 4 oz. of rice in each pan and cover with 1 gal plus 1 quart boiling water. Stir. Cover pans tightly. Bake in convection oven at 325 ° F for 40 minutes. Remove cooked rice from oven and let stand covered for 5 minutes. Stir, recover and hold for service in warmer.
Rich Chicks MWWM Breast Patty 56404	1 case	**Recommended Heating Instructions:** (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. **For Best Results:** Do NOT use parchment paper. Appliances may vary. Targeted temperature is **165°F** **Convection Oven – 100% Fan Speed:** Bake at 250°F for 12-15 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 250°F for 10-12 minutes **Conventional Oven:** Bake at 250°F for 12-15 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
Mole Sauce	1 gal	For service, place 1 cup brown rice on plate. Top with 1 chicken breast patty and 1/4 cup heated mole sauce.

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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.