Rich Chicks
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Lemon Basil Grilled Chicken

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

RC Product Code: 56404

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

Nutritional information for 1 serving

Portion	1 patty	**Cholesterol (mg)**	50
Calories	206	**Sodium (mg)**	356
Total Fat (g)	10.9	**Total Carbohydrates (g)**	2
Saturated Fat (g)	1.5	**Sugar (g)**	1
Trans Fat (g)	0	**Protein (g)**	16

Ingredients	Amount	Instructions
Rich Chicks MWWM Breast Patty 56404	20 lbs	**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.
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	
Lemon Juice	4 cups	
Chopped Fresh Basil	1 cup	
White Balsamic Vinegar	1 cup	Whisk together olive oil, lemon juice, basil, vinegar, garlic, sugar, salt and pepper in a small bowl until blended. Refrigerate until ready to use.
Garlic (Minced)	16 cloves	
Sugar (Granulated)	5 tbsp + 1 tsp	
Salt	2 tbsp + 1/2 tsp	
Ground Black Pepper	1 tbsp + 3/4 tsp	

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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.