Rich Chicks
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The Clucker Thanksgiving

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 m/ma, 1/2 vegetable other, 1/2 vegetable starchy

Nutritional information for 1 serving

Portion	1 patty	**Cholesterol (mg)**	67
Calories	476	**Sodium (mg)**	588
Total Fat (g)	8.3	**Total Carbohydrates (g)**	63
Saturated Fat (g)	2.5	**Sugar (g)**	38
Trans Fat (g)	0	**Protein (g)**	28

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.
Frozen Green Beans	10 - 2 lb bags	Prepare green beans according to package directions. Hold at appropriate temperature until service
Mashed Potatoes	2- 3.55 lbs bags	Prepare mashed potatoes according to package directions. Hold at appropriate temperature until service.
Gravy	4 -#5 cans	Heat gravy as directed on package. Hold for service.
Cranberry Sauce	3 - #10 cans	Pour cranberry sauce in 1/2 steamtable pan. Chill until ready for service.
Milk	100 servings	Place 1 chicken patty, 1/2 cup mashed potatoes, 1/4 cup gravy, 1/2 cup green beans, 1/4 cup cranberry sauce and one container of milk on each tray

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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.