



Recipe Name: Chicken, Roasted-2  
 Category / Sub-Category:

Recipe Total Yield  
 Weight 30.19 lb

**Serving Guidelines**

Type of Pan: 2.5" Hotel Pan  
 Number of Pans Needed: 6  
 Elementary Portions Per Pan: 19  
 Secondary Portions Per Pan: 12  
 Elementary Serving Utensil: tongs  
 Secondary Serving Utensil: tongs  
 Elementary Cost per Serving: \$0.25  
 Secondary Cost per Serving: \$0.41

Servings	By Weight	By Volume	Each	Total
Elementary	4.2 oz		1	
Secondary	6.7 oz		1	

Analysis	Meat / Meat Alternate (oz)	Grains / Breads (Servings)	Vegetables / Fruits (Cups)
Elementary	2	0	0
Secondary	4	0	0

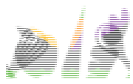
Ingredients	Instruction	As Purchased	Prepped by Weight	Prepped by Volume	Prepped Each
Chicken, 8-Cut Raw	thaw, see below	40 lb	40 lb		
Salt, Kosher		4 oz	4 oz	8 Tbsp	
Black Pepper, Ground		0.5 oz	0.5 oz	2 Tbsp	

**Method**

1. Defrost chicken under refrigeration for 2 days prior to cooking.
2. Sort all chicken by parts.
3. Toss each part type in salt and pepper.
4. Place each part type (example all legs) in one layer on parchment lined full sheet pans to ensure even cooking.
5. Pieces per sheetpan: Wings - 42 Legs - 40 Thighs - 24 Breasts - 20
6. [Roast](#) chicken in a 350 degree oven until it reaches an internal temperature of 165 degrees (45-60 minutes).
7. Using an instant read thermometer, test more than one piece per tray.
8. Transfer to 2.5-inch hotel pans. If cooking for next day service cool according to HACCP SOP.
9. Otherwise, hold hot for service according to HACCP SOP.
10. Pieces per 2 inch hotel pan (for service and reheat) Wings - 20 Legs - 24 Thighs - 15 Breasts - 12
11. [Reheat](#) chicken to an internal temperature of 165 degrees, testing more than one piece per tray.
12. Elementary serving = 1/2 breast or 1 thigh or 1 leg and 1 wing or 2 wings Secondary serving = 1 breast or 1 leg and 1 thigh or 1 leg and 2 wings

**Shopping List**

Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
9018	CHICKEN 8-CUT 40# USDA		1	0	LB



Stock Number	Case Description	Loc.	Cases	Broken Units	Unit Description
1011	SALT KOSHER		0	0.08	BOX (3 LB)
1020	SPICE PEP BLK 18OZ		0	0.5	OZ

**Source URL:** <http://www.thelunchbox.org/menus-recipes/recipes/chicken-roasted-2>

**Links:**

- [1] <http://www.thelunchbox.org/category/recipe-course/lunch>
- [2] <http://www.thelunchbox.org/category/recipe-category/poultry>
- [3] <http://www.addthis.com/bookmark.php>
- [4] <http://www.thelunchbox.org/print/1041>
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- [7] [http://www.thelunchbox.org/sites/default/files/nutrition-info/Label\\_Chicken, Roasted Elementary\\_0.pdf](http://www.thelunchbox.org/sites/default/files/nutrition-info/Label_Chicken, Roasted Elementary_0.pdf)
- [8] [http://www.thelunchbox.org/sites/default/files/nutrition-info/Label\\_Chicken, Roasted Secondary\\_0.pdf](http://www.thelunchbox.org/sites/default/files/nutrition-info/Label_Chicken, Roasted Secondary_0.pdf)