

# Fricasé de Pollo



**Yield: 100**

**10.8 ounces or 307.5 grams**

**Meal Equivalencies:** 2 eq. meat/meat alternative, ¼ cup other vegetable, ¼ cup red/orange vegetable, 1 eq. grain

Ingredients	
B/S Chicken Thighs, 3.5 oz. each	21 pounds, 14 ounces
California Ripe Olives, Sliced	6 pounds, 14 ounces
Diced Bell Peppers, Frozen	7 pounds
Diced Onion, Frozen	8 pounds, 8 ounces
Fresh Minced Garlic	3 cups
Salt	¼ cup
Black Pepper	⅞ cup
Onion Powder	⅞ cup
Orange Juice	2 cups
Lemon Juice	1 cup
Lime Juice	1 cup
Raisins, Seedless	2 quarts
Tomato Sauce, Low Sodium	15 pounds
Long Grain Brown Rice, Cooked	6 pounds, 4 ounces

## Directions Prior to Day of Service:

**Pre-Prep:**

- Clean and sanitize prep area.
- Pull chicken from freezer.
- Wash hands thoroughly.
- Place chicken on trays with space between to thaw.
- Wash hands thoroughly.
- Place meat in cooler on bottom shelf.

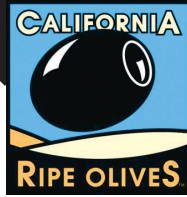
**CCP:** Hold below 41°F

## Day of Service:

**Pre-Prep:**

- Clean and sanitize prep area.
- Wash hands thoroughly.
- Pull olives from dry storage. Wipe off lids, open and carefully dispose of lids. Drain well.
- Pull chicken, lemon juice, lime juice, orange juice and garlic from cooler and place at workstation. Pull spices and place at workstation.
- Wash hands thoroughly.
- Pull 4 shallow steam table pans and spray lightly with pan spray.
- Mix all dry seasonings together, yield 2 cups.
- Mix all juices together, yield 4 cups.
- Place chicken in pans, 25 pieces per pan. Add ¾ cup garlic to each pan. Sprinkle each pan with ½ cup seasoning. Add 1 cup of juice to each.
- Wash hands and put on gloves.
- Toss chicken pieces to coat well with juice and seasonings.

*(Continued on next page)*



# Fricasé de Pollo

## Day of Service, cont'd:

### Pre-Prep:

- Add 1 pound 11.5 ounces of olives per pan or 3 ⅓ cups.
- Add 1 pound 12 ounces of diced peppers per pan.
- Add 2 pounds 2 ounces of diced onions per pan.
- Add 2 cups of raisins per pan.
- Add 3 pounds 12 ounces of tomato sauce per pan.
- Fold all together. Cover.

### Cook:

**CCP:** Heat until an internal temperature is reached of 165°F for 15 seconds

- Bake in preheated 350°F convection oven for 20 minutes.
- Check Temperature, remove when internal temperature of 165° is reached.

### Hold:

**CCP:** Hold above 135°F

- Hold in warmer, above 135°F.

### Cook:

- Cook brown rice according to package directions.

### Hold:

**CCP:** Hold above 135°F

- Hold in warmer, above 135°F.

### Serve:

**CCP:** Hold above 135°F

- 1 piece of chicken with ¾ cup sauce using a 6 ounce ladle over ½ cup of brown rice using a #8 disher.
- *We recommend serving this with our California Dreaming Slaw.*