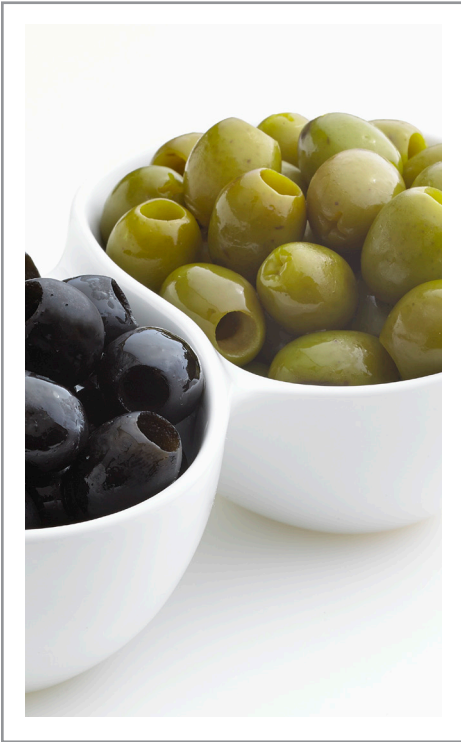


Spicy Baked Chicken and Brown Rice



Yield: 100 (1 piece of baked chicken with 1 ¼ cup brown rice mix) **8.5 ounces or 242 grams**
Meal Equivalencies: 2 m/meat alternates, 2 whole grain, ⅛ cup other vegetable, ⅛ cup red/orange vegetable

Ingredients	
B/S Chicken Thighs (3 ½ ounce each, raw)	21 pounds, 14 ounces
California Ripe Olives, Low Sodium, Whole	3 quarts, 1 cup
Canned Diced Tomatoes, R/S, undrained	3 quarts, 1 cup
Brown Rice, long grain, regular, dry	12 pounds, 8 ounces
Cayenne or Red Pepper, ground	⅛ cup
White Pepper, ground	½ cup
Onion Powder	½ cup
Garlic Powder	½ cup
Ground Paprika	⅛ cup
Water	4 gallons
Pan Spray	1 ounce

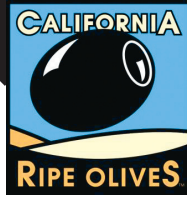
Directions Prior to Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull chicken thighs from freezer
 - Place in food storage container
 - Cover and date stamp
- CCP:** Hold below 41°F
- Place chicken on bottom shelf of cooler to thaw overnight
 - Wash hands thoroughly

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull brown rice and seasonings from dry storage and place at work station
 - Pull olives and diced tomatoes from dry storage
 - Wipe off lids and place at work station
 - Open cans and carefully discard lids
 - Drain olives well
 - Do not drain tomatoes
 - Pull 4 deep steam table pans and place at work station
 - Spray pans lightly with pan release
- Prep:**
- Wash hands thoroughly
 - Mix ¼ cup each of onion powder, garlic powder and white pepper

(Continued on next page)



Spicy Baked Chicken and Brown Rice

Day of Service, cont'd:

- Prep:**
- Place 3 pounds, 2 ounces of dry brown rice in pans
 - Sprinkle each with seasoning mix
 - Add in tomatoes and juice, using 3 ¼ cups per pan
 - Add in olives using 3 ¼ cups per pan
 - Add in 1 gallon hot water per pan
 - Mix well
 - Cover with foil and place in oven
- Cook:**
- CCP:** Heat until an internal temperature of 140°F is reached for 15 seconds
- Bake covered rice in a preheated 350°F convection oven for 40 minutes or until all liquids are absorbed
 - Stir to fluff rice

- Hold:**
- Hold in warming cart above 135°F

CCP: Hold above 135°F

- Prep:**
- Clean and sanitize prep area
 - Mix remaining seasonings together, yielding 1 cup mix
 - Pull chicken thighs from cooler and place at work station
 - Pull full sheet pans and place at work station
 - Cover each pan with parchment paper
 - Wash hands thoroughly and cover with gloves
 - Tray chicken on sheet pans allowing for air space between each piece
 - Wash hands thoroughly
 - Sprinkle chicken with seasoning mix, using about ½ teaspoon per piece

- Cook:**
- CCP:** Heat until an internal temperature of 165°F is reached for 15 seconds
- Bake chicken in a preheated 350°F convection oven for 30 - 35 minutes or until an internal temperature of 165°F is reached

SOP: Batch cook as necessary to ensure best end product and nutritional

- Hold:**
- Hold in warming cart above 135°F

CCP: Hold above 135°F

- Serve:**
- Serve one piece of chicken and 1 ¼ cup brown rice pilaf using 2 5-ounce spoodles

CCP: Hold above 135°F