

Recipe I/D... L150 AM Portion Size: 1.00 CUP Adjusted Servings 100
 Description... CHICKEN MASHED POTATO BOWL Conversion Factor 1.00

Item #	Item Description	Weight	Measure
92-000086	Chicken Tenders, Breaded	18.75 LB	.00
79-100202	SHORTENING VEGETABLE 50 LBS	1.00 LB	2.00 CUP
45-000440	Flour, AP, 50 lb. Bag	1.00 LB	1.00 QT
32-200185	SOUP/ GRAVY CHICKEN BASE 12/ 1#	2.85 OZ	.44 CUP
	Conv Factor:		16.000
	Water:		1.340 GAL
99-700662	PEPPER, BLACK, PURE	.00	.67 TBSP
	Conv Factor:		4.000
33-310761	POTATOES, WHITE 6/ 10 FARM	.00	6.00 CAN
23-000322	M LK, REPLACER 50# BAG	12.00 OZ	2.50 CUP
	Conv Factor:		16.000
79-200010	MARGARINE 30/ 1 LB	1.00 LB	2.00 CUP
	Water:		13.500 QT
99-700730	SALT, TABLE 24/ 26 OZ	2.00 OZ	3.00 TBSP
99-700662	PEPPER, BLACK, PURE	.00	2.00 TSP
	Conv Factor:		12.000
33-300390	CORN, W/ KERN 6/ 10 cans	.00	4.00 CAN
79-200010	MARGARINE 30/ 1 LB	.33 LB	.00

Method # / Cooking Instructions:

1. HOLD PRODUCT UNDER PROPER REFRIGERATION UNTIL READY TO PREPARE. (COP 1)
2. ARRANGE CHICKEN FLAT ON A SHEET PAN IN A SINGLE LAYER WITH NO PIECES TOUCHING (COP 2)
3. BAKE AT 375 DEGREES UNTIL THE INTERNAL TEMPERATURE REACHES 165 DEGREES FOR 15 SECONDS. (COP 3)
4. AFTER COOKED, CHOP CHICKEN W/ DOUGH CUTTER INTO SMALL PIECES; (1/2" TO 1" IN SIZE).
5. MELT SHORTENING BLEND TOGETHER FLOUR AND SHORTENING UNTIL SMOOTH (COP 1) (SEE NOTES)
6. MIX WATER WITH GRAVY BASE. ADD WATER TO ROUX, STIRRING CONSTANTLY. BRING TO A BOIL. REDUCE HEAT. SIMMER 10 MINUTES OR UNTIL THICKENED; STIRRING CONSTANTLY. (COP 1) (COP 2) (SEE NOTES)
7. ADD PEPPER (COP 1) (SEE NOTES)
8. BOIL POTATOES FOR 3-5 MINUTES, DRAIN AND THEN MIX WITH STEP 10. {COP 1} SEE NOTES}

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9. BLEND POTATOES, BUTTER, AND SALT IN MIXER BOWL. {COP 1, 2 & 3} SEE NOTES
10. AT LOW SPEED, RAPIDLY ADD MILK MIXTURE TO POTATOES; MIX 1/2 MINUTE. STOP MACHINE; SCRAPE DOWN SIDES AND BOTTOM OF BOWL.
11. ADD PEPPER. WHIP AT HIGH SPEED ABOUT 2 MINUTES OR UNTIL LIGHT AND FLUFFY. DO NOT OVERBEAT.
12. POUR OFF HALF THE LIQUID FROM CORN.
13. PLACE VEGETABLES AND REMAINING LIQUID IN STEAM JACKETED KETTLE OR STOCK POT. DO NOT ALLOW TO BOIL. (COP 2) (SEE NOTES)
14. LADLE .67 CUP OF POTATOES INTO TRAY, TOP WITH 1/4 CUP OF CORN AND 1/3 CUP OF CHICKEN.
15. TOP WITH 2 OZ OF CHICKEN GRAVY AND SERVE

COP Notes:

- {COP 1}: Portion chicken in small batches. Hold chicken at 40 degrees F. or lower until ready to cook.
- {COP 2}: Visually inspect all dry ingredients for physical contaminants. If heating, heat to 135 degrees F. or higher for 15 seconds.
- {CA}: If physical contaminants are found, set product aside, mark DO NOT USE, contact Central Office for instruction. Replace product to be used in the recipe.
- {COP 3}: Cook chicken to an internal temperature of 165 degrees for 15 seconds. Document on the temperature log according to SCP I VL01-0026.
- {COP 4}: Hold chicken for hot service at 135 degrees F. or higher. Document on the temperature log according to SCP I VL01-0026.
- {CA}: If product falls below 135 degrees F. then reheat

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CCP Notes:

product to 165 degrees F. for a minimum of 15 seconds. Having this CA does not negate the importance of maintaining temperatures at or above 135 degrees F. on the serving line.

{CCP 5}: Progressive-cooking techniques should minimize waste of product, therefore limiting the amounts of product that will need to be discarded.

CCP = Critical Control Point

CA: Corrective Action