

# CHICKEN PORTIONS (5 wz)

(RECIPE FOR USING OVEN BAKED CHICKEN ONLY)

12/13/2022

**Yield:** 48 portions (approximately)

**Shelf Life:** 3 days

**Equipment:** White cutting board, chef knife, mixing bowl, scale, portion bags, sheet tray

## Ingredients

**1 pan** [Oven Baked Chicken Breasts - cooked](#)

**2 pans** [Oven Baked Chicken Thighs - cooked](#)

**\*\*Due to slight differences in flavor, size, and texture, this product CANNOT be mixed with Rotisserie Chicken Portions\*\***

## Procedure

1. Chop the cooked chicken into 1" x 1" squares, and add to a mixing bowl.  
**NOTE: A FEW smaller pieces are acceptable due to fall-off pieces.**
2. In a mixing bowl, thoroughly mix prepared Oven Baked Chicken Breasts and prepared Oven Baked Chicken Thighs.
3. Portion the chicken into 5 wz. each portions.
4. Transfer to a sheet tray, and store refrigerated.
5. Label, Date, and Rotate.

C: Light to dark tan with visible specks

T: Moist, but not slimy; majority 1" pieces with some smaller fall-off pieces

F/A: Cumin spice aroma; Salty spice cooked chicken flavor

HR: Sheet tray; Refrigerated

SL: 3 days

