

# CHICKEN PORTIONS (5 wz)

(RECIPE FOR USING EXPIRED ROTISSERIE CHICKEN ONLY)

12/13/2022

**Yield:** 16 portions

**Shelf Life:** 3 days

**Equipment:** Mixing bowl, scale, gloves, white cutting board, chef knife, dry measuring cups, portion bags, sheet tray

## Ingredients

**5 pounds** Expired Rotisserie Chicken - pulled

**1/4 cup** Chicken Rub

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

**\*\*This recipe is easiest to execute when the chicken has just been removed from the warming drawer and is still warm. Do NOT reheat cold chicken or leave it sitting out in an effort to warm it\*\***

## Procedure

1. Using gloved hands, remove the skin from the chicken, and discard.
2. Pull the chicken from the bones and carcass. Ensure that no skin, gristle, carilage, or fat is mixed in with the pulled meat.  
**NOTE: Take extra care to ensure that all small bones are removed.**
3. Cut the large sections of meat into 1" x 1" pieces.  
**NOTE: A FEW smaller pieces are acceptable due to fall-off pieces.**
4. Weigh out 5 pounds of the pulled meat, and place in a large mixing bowl.
5. **Sprinkle 1/4 cup of Chicken Rub over the chicken, and tumble to season evenly.**
6. Portion the chicken into 5 wz. each portions.
7. Transfer to a sheet tray, and store refrigerated.
8. 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