***NR#50 LEMON ROASTED CHICKEN***

***Serving Size and Ingredients: 3 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25 | 50 | 100 | Chicken boneless, fresh or frozen, tenderloins (boneless, chicken breast pieces without skin) |
| 4 1/8  | 8 1/3 | 16 2/3  | Onion, cut into wedges |
| 4 1/8 | 8 1/3 | 16 2/3 | Lemon, sliced |
| 33 1/3 | 66 2/3 | 133 1/3 | Garlic clove |
| 4 1/8 tsp | 8 1/3 tsp | 5.5 TBSP | Rosemary |
| 4 1/8 tsp | 8 1/3 tsp | 5.5 TBSP | Thyme |
| 1 1/8 cup | 2 1/8 cups | 4 1/8 cup | Olive oil |
| 2 1/8 tsp  | 4 1/8 tsp  | 8 1/3 tsp  | Black pepper |
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***INSTRUCTIONS:***

1. **Preheat the oven to 450 degrees F (230 degrees C).**
2. **Combine chicken, onion, lemon slices, garlic, and rosemary together in a large bowl. Drizzle olive oil and sprinkle black pepper over the chicken breasts; toss to coat. Spread chicken breasts out in the bottom of a baking pan.**
3. **Bake in the preheated oven until no longer pink at the bone and the juices run clear, about 15-20 minutes or longer.**
4. **An instant-read thermometer inserted into the thickest part of the breast and should read at least 165 degrees F (74 degrees C).**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation.   Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds.  All hot food should be held at 140 F or hotter until service.***