***NR# 118 Chicken parm crusted-US FOODS***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 1/2c | 3 cups | 6 cups | All Purpose Flour |
| 1/2c tso | 1 tsp | 2 tsp | Ground Black Pepper |
| 1/3c  | 3/4c | 1 1/2c  | Grated parm Cheese |
| 1.5 cups | 3 cups | 6 cups | Liquid Egg |
| ½ quart | 1 quart | 2 quarts | 2% milk |
| 1.5 cups | 3 cups | 6 cups | Plain Breadcrumbs |
| 1/3c | 3/4c | 1 1/2c | Grated parm cheese |
| 25-3oz  | 50-3oz  | 100-3oz  | Chicken Breast, boneless, skinless  |
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***Instructions:***

1. Combine flour, pepper, and first listed cheese.

 2. Combine beaten egg liquid and milk.

3. Mix together breadcrumbs and second listed cheese.

4. Dredge chicken in mixture flour mixture, then egg mixture.

5. Roll chicken in breadcrumbs and Parmesan cheese mixture.

6. Place chicken in a single layer on sheet pan(s).

7. Bake in oven at 350 degree F for 10 - 12 minutes in convection oven, or until done.

Note: Baking time may vary depending upon the type of oven used.

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***