***NR#128 Baked Thyme Chicken -US FOODS***

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

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| **Ingredients** | **25 serving** | **50 servings**  | **100 servings**  |
| Chicken breast, boneless skinless  | 75 oz  | 150 oz | 300 oz |
| Vegetable oil | 1/2c  | 1c | 2c |
| Dried whole thyme leaves | 1 tsp | 2 tsp | 4tsp |
| Ground black pepper | ¼ tsp | 1/2 tsp | 1 tsp |
| Spanish Paprika  | ¼ tsp | 1/2 tsp | 1 tsp |
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**Instructions:**

1. ***Place Chicken in roasting pan. Brush Chicken with oil***
2. ***Combine remaining ingredients and sprinkle over chicken***
3. ***Bake at 350F for 10-15 minutes or until done***

***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.***