***NR#130 Cajun Chicken-US Foods***

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

|  |  |  |  |
| --- | --- | --- | --- |
| **Ingredients** | **25 serving** | **50 servings** | **100 servings** |
| Chicken breast boneless skinless | 25 3oz | 50 3oz | 100 3oz |
| Dried whole thyme leaves | 1/8c | 1/4c | 1/2c |
| Spanish paprika | 1/8c | 1/4c | 1/2c |
| Cayenne pepper | 1 ½ TBSP | 3 TBSP | 6 TBSP |
| Garlic powder | 1/8c | 1/4c | 1/2c |
| Oregano | 1/8c | 1/4c | 1/2c |
| White pepper | 1 tsp | 2 tsp | 4 tsp |
| Ground cumin | 1 TBSP | 2 TBSP | 4 TBSP |
| Ground nutmeg | 3/4tsp | 1 ½ tsp | 3 tsp |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |
|  |  |  |  |

***NR#130 Cajun Chicken-US Foods***

**Instructions:**

1. **Place chicken on a rack in an open roasting pan.**
2. **Mix seasoning together and rub over chicken**
3. **Bake Chicken in oven at 325F for 10-12 minutes or until chicken in 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.***