***NR#131 Cranberry orange chicken-US Foods***

***Serving Size and Ingredients: 3oz Chicken, 1oz Sauce***

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| **Ingredients** | **25 serving** | **50 servings**  | **100 servings**  |
| Chicken breast boneless skinless | 25 3oz | 50 3oz | 100 3oz  |
| All purpose flour | 3/4quart | 1 ½ quarts | 3 quarts |
| Cranberries | 1c | 2 cups | 4 cups |
| Brown sugar | 1 1/4c | 2 1/2c | 5c |
| Orange juice | ½ quart | 1 quart | 2quarts |
| Margarine | 1/4c | 1/2c | 1c |
| Ground mustard | ½ TBSP | 1 TBSP | 2 TBSP |
| Ground allspice | ½ tsp | 1 tsp | 2 tsp |
| Table salt | ½ tsp | 1tsp | 2 tsp |
| Ground black pepper  | 1 tsp  | 2 tsp | 4 tsp  |
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**Instructions:**

1. **Dredge chicken in flour. Arrange in a single layer on sheet pan**
2. **Mix remaining ingredients together in saucepan over low heat until fully dissolved.**
3. **Pour juice mixture over chicken. 4.**
4. **Bake in oven at 375 degree F for 10 - 12 minutes in convection oven, or until done.**
5. **Note: Baking time may vary depending upon the type of oven used. Brush chicken with marinade every 5-10 minutes while baking.**

***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.***