

CHICKEN CACCIATORE (8 PC)

Yield 100

Portion 8 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
348 cal	21 g	42 g	11 g	119 mg	764 mg	87 mg

Ingredient

<u>Ingredient</u>	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
TOMATOES,CANNED,CRUSHED,INCL LIQUIDS	26-1/2 lbs	3 gal	
TOMATO PASTE,CANNED	7-3/4 lbs	3 qts 1-1/2 cup	
ONIONS,FRESH,1/4"" STRIPS	3-1/3 lbs	3 qts 1-1/8 cup	3-2/3 lbs
WATER	3-1/8 lbs	1 qts 2 cup	
PEPPERS,GREEN,FRESH,JULIENNE	4-1/4 lbs	3 qts 7/8 cup	5-1/8 lbs
SUGAR,GRANULATED	7 oz	1 cup	
SALT	1-7/8 oz	3 tbsp	
GARLIC POWDER	1-1/8 oz	1/4 cup	
PEPPER,BLACK,GROUND	1/2 oz	2 tbsp	
OREGANO,CRUSHED	1/2 oz	3 tbsp	
THYME,GROUND	1/2 oz	3 tbsp	
BASIL,SWEET,WHOLE,CRUSHED	3/8 oz	2-2/3 tbsp	
BAY LEAF,WHOLE,DRIED	1/4 oz	6 lf	
CHICKEN, 8 PC CUT, SKIN REMOVED	82 lbs		
COOKING SPRAY,NONSTICK	2-1/8 oz	1/4 cup 2/3 tbsp	

Method

- 1 Combine tomatoes, tomato paste, onions, water, sweet peppers, sugar, salt, garlic, pepper, oregano, thyme, basil and bay leaves in steam-jacketed kettle or stock pot. Bring to boil; cover; reduce heat; simmer 1 hour. Remove bay leaves.
- 2 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 3 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 4 Using a convection oven, bake 20 minutes at 325 F. on high fan, closed vent.
- 5 Transfer chicken to steam table pans. Pour 3-1/4 quart sauce evenly over chicken in each pan.
- 6 Cover; using a convection oven, bake 30 to 35 minutes at 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 7 CCP: Hold for service at 140 F. or higher. Serve with 1/2 cup sauce.