

**CRANBERRY GLAZED CHICKEN (BREAST BONELESS)**

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
254 cal	21 g	32 g	4 g	88 mg	88 mg	20 mg

**Ingredient**

CHICKEN,BREAST,BNLS/SKNLS,5 OZ  
 COOKING SPRAY,NONSTICK  
 CRANBERRY SAUCE,JELLIED  
 HONEY  
 JUICE,LIME  
 WATER,COLD  
 CINNAMON,GROUND  
 GINGER,GROUND  
 CLOVES,GROUND

**Weight**

31-1/4 lbs  
 1-1/2 oz  
 7-1/3 lbs  
 2 lbs  
 1-5/8 lbs  
 1-3/4 lbs  
 1/2 oz  
 1/8 oz  
 <1/16th oz

**Measure**

3 tbsp  
 3 qts  
 2-5/8 cup  
 3-1/4 cup  
 3-3/8 cup  
 2 tbsp  
 3/8 tsp  
 1/8 tsp

**Issue****Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat.
- 2 Place chicken breasts on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 3 Using a convection oven, bake at 325 F. 10 to 12 minutes on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. Hold at 140 F. or higher for use in Step 5.
- 4 Break up cranberry sauce with wire whip. Add honey, lime juice, water, cinnamon, ginger and cloves; blend well. Bring to a boil. Cover; reduce heat; simmer 10 minutes.
- 5 Pour 1-1/4 qt sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.