

**CHICKEN ADOBO (8 PC)**

Yield 100

Portion 7 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
321 cal	14 g	41 g	11 g	119 mg	1091 mg	36 mg

**Ingredient**

CHICKEN, 8 PC CUT, SKIN REMOVED  
 VINEGAR,DISTILLED  
 WATER  
 SOY SAUCE  
 GINGER,GROUND  
 PEPPER,BLACK,GROUND  
 GARLIC POWDER  
 COOKING SPRAY,NONSTICK  
 CHICKEN BROTH  
 PEPPERS,GREEN,FRESH,CHOPPED  
 ONIONS,FRESH,CHOPPED  
 SUGAR,GRANULATED  
 WATER,COLD  
 CORNSTARCH

**Weight**

82 lbs  
 5-1/4 lbs  
 12-1/2 lbs  
 2-7/8 lbs  
 2 oz  
 7/8 oz  
 5/8 oz  
 2-1/8 oz  
  
 4-3/8 lbs  
 3-1/2 lbs  
 10-5/8 oz  
 3-2/3 lbs  
 1-1/4 lbs

**Measure**

2 qts 2 cup  
 1 gal 2 qts  
 1 qts 1/2 cup  
 1/2 cup 2-2/3 tbsp  
 1/4 cup 1/3 tbsp  
 2 tbsp  
 1/4 cup 2/3 tbsp  
 3 qts 3 cup  
 3 qts 1-1/2 cup  
 2 qts 1-7/8 cup  
 1-1/2 cup  
 1 qts 3 cup  
 1 qts 3/8 cup

**Issue**

5-3/8 lbs  
 3-7/8 lbs

**Method**

- 1 Wash chicken thoroughly under cold running water. Drain well. Remove excess fat. Place approximately 22 pounds chicken in each roasting pan; cover.
- 2 Combine vinegar, water, soy sauce, ginger, pepper, and garlic powder; stir to blend.
- 3 Ladle 3 quarts marinade over chicken in each pan. CCP: Cover; marinate under refrigeration at 41 F. or lower for 45 minutes, turning once.
- 4 Drain chicken. CCP: Reserve marinade under refrigeration at 41 F. or lower for use in Step 7.
- 5 Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray.
- 6 Using a convection oven, bake for 40 minutes on 325 F. on high fan, closed vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. Transfer chicken to steam table pans. CCP: Hold at 140 F. or higher for use in Step 9.
- 7 Combine marinade, broth, peppers, onions and sugar in a steam-jacketed kettle or stockpot. Bring to a boil. Cover, reduce heat; simmer 8-10 minutes until tender.
- 8 Blend cornstarch and cold water together to make a smooth slurry. Add slurry to broth and vegetable mixture. Bring to a boil. Cover, reduce heat; simmer 3 minutes or until thickened, stirring frequently to prevent sticking. CCP: Temperature must reach 165 F. or higher for 15 seconds.
- 9 Pour 2-3/4 quarts sauce evenly over chicken in each pan. CCP: Hold for service at 140 F. or higher.