

# Mexican Chicken with Rice

Meat-Grains/Breads

Main Dishes

D-06A

Ingredients	24 Servings		48 Servings		Directions	
	Weight	Measure	Weight	Measure		
Raw chicken drumsticks, with bone, without skin (at least 3.2 oz each) OR Raw chicken drumsticks, with bone, with skin (at least 3.7 oz each) OR Raw chicken thighs, with bone, without skin (at least 2.9 oz each) OR Raw chicken thighs, with bone, with skin (at least 3.6 oz each)	4 lb 13 oz OR 5 lb 9 oz OR 4 lb 6 oz OR 5 lb 7 oz	24 servings OR 24 servings OR 24 servings OR 24 servings	9 lb 10 oz OR 11 lb 2 oz OR 8 lb 12 oz OR 10 lb 14 oz	48 servings OR 48 servings OR 48 servings OR 48 servings	1. Place 12-13 chicken thighs or drumsticks in each pan (9" x 13" x 2"), which has been lightly coated with pan release spray. For 24 servings, use 2 pans. For 48 servings, use 4 pans.	
Garlic salt		1 Tbsp		2 Tbsp		2. Combine garlic salt, paprika, and celery salt. Sprinkle 1 ½ Tbsp evenly over each pan.
Paprika		1 Tbsp		2 Tbsp		
Celery salt		1 Tbsp		2 Tbsp		3. Bake: Conventional oven: 375° F for 30 minutes Convection oven: 350° F for 25 minutes  CCP: Heat to 165° F or higher for at least 15 seconds.  Reserve for step 6.
*Fresh onions, minced OR Dehydrated onion	5 oz	⅔ cup OR ¼ cup 2 Tbsp	10 oz	1 ⅓ cups OR ¾ cup	4. In a separate bowl, combine onions, green peppers, parsley, tomatoes, chili powder, white rice, and chicken stock. Place 1 lb 7 oz into each pan (9" x 13" x 2"). For 24 servings, use 2 pans. For 48 servings, use 4 pans. Cover pans.	
*Fresh green peppers, diced	3 oz	½ cup	6 oz	1 cup		
Dried parsley		1 Tbsp		2 Tbsp		
Canned diced tomatoes, drained	7 oz	1 cup	14 oz	2 cups		
Chili powder		1 Tbsp		2 Tbsp		

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Enriched white rice, medium grain	15 oz	2 cups	1 lb 14 oz	1 qt	
Chicken stock, non-MSG		1 qt		2 qt	
					5. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 30 minutes  CCP: Heat to 165° F or higher for at least 15 seconds.
					6. Remove chicken from bone. Evenly distribute 1 lb 1 ¼ oz of chicken into each pan of rice.
					7. CCP: Hold for hot service at 135° F or higher.  Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

Note: The weights given provide an average of 24 and 48 servings based on the minimum raw chicken weight listed with the description. When purchasing chicken, ensure that the average weight of the raw chicken pieces meets the minimum individual piece weight listed.

## Marketing Guide for Selected Items

Food as Purchased for	24 Servings	48 Servings
Mature onions	6 oz	12 oz
Green peppers	4 oz	8 oz

### SERVING:

1 piece provides 1 ½ oz of cooked poultry and the equivalent of ½ slice of bread.

### YIELD:

**24 Servings:** 24 pieces

**48 Servings:** 48 pieces

### VOLUME:

**24 Servings:** 2 pans

**48 Servings:** 4 pans

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Nutrients Per Serving					
<b>Calories</b>	146	<b>Saturated Fat</b>	0.69 g	<b>Iron</b>	1.52 mg
<b>Protein</b>	13.58 g	<b>Cholesterol</b>	40 mg	<b>Calcium</b>	13 mg
<b>Carbohydrate</b>	15.84 g	<b>Vitamin A</b>	410 IU	<b>Sodium</b>	329 mg
<b>Total Fat</b>	2.68 g	<b>Vitamin C</b>	4.3 mg	<b>Dietary Fiber</b>	0.6 g

Nutrients are based on 1 drumstick without skin.