




# Chicken Nuggets

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**Main Dishes D-09B**

**Makes:** 25 or 50 Servings

Directions for:

25 Servings

50 Servings

Ingredients

Directions

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- Ingredients
- Weight
- Measure
- Directions

Enriched dry bread crumbs

4 oz

3/4 cup

8 oz

1 1/2 cups

**1.** In a small bowl, combines bread crumbs, salt, and pepper. Reserve for step 3

Salt

1 1/2 tsp

1 Tbsp

Ground black or white pepper

1/2 tsp

1 tsp

Raw boneless, skinless chicken (at least 1.1 oz each)

3 lb 7 oz  
50 each  
6 lb 14 oz  
100 each

**2.** In another bowl, coat chicken with yogurt or salad dressing or mayonnaise.

Lowfat plain yogurt

3 oz  
1/3 cup  
6 oz  
2/3 cup  
OR  
OR  
OR  
OR  
OR  
OR

Reduced calorie salad dressing

3 oz  
1/3 cup  
6 oz  
2/3 cup  
OR  
OR  
OR  
OR  
OR

Low fat mayonnaise

3 oz  
1/3 cup  
6 oz  
2/3 cup

**3.** Roll chicken pieces in bread crumbs to coat.

**4.** Place 25 pieces of chicken in a single layer on each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 25 servings, use 2 pans. For 50 servings, use 4 pans.

**5.** Bake: Conventional oven: 500° F for 13-17 minutes. Convection oven: 450° F for 12-15 minutes. CCP: Heat to 165° F or higher.

**6.** CCP: Hold for hot service at 140° F or warmer. Portion is 2 pieces (1 1/2 oz).

## Serving

2 pieces provide 1 1/2 oz of cooked poultry.

## Notes

Special Tip:

This may be served with Fruity Dip (C-02).

**Language**

English



**Source:** USDA Recipes for Child Care

[Find tips and resources](#) for safe food handling and proper cooking temperature guidance.

