

# Mexican Chicken with Rice

Meal Components: Grains, Meat / Meat Alternate

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)	4 lb 13 oz	24 servings	9 lb 10 oz	48 servings	<ol style="list-style-type: none"> <li>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.</li> </ol>
OR	OR	OR	OR	OR	
Raw chicken drumsticks, with bone, with skin (at least 3.7 oz each)	5 lb 9 oz	24 servings	11 lb 2 oz	48 servings	
OR	OR	OR	OR	OR	
Raw chicken thighs, with bone, without skin (at least 2.9 oz each)	4 lb 6 oz	24 servings	8 lb 12 oz	48 servings	
OR	OR	OR	OR	OR	<ol style="list-style-type: none"> <li>Combine garlic salt, paprika, and celery salt. Sprinkle 1 1/2 Tbsp evenly over each pan.</li> </ol>
Raw chicken thighs, with bone, with skin (at least 3.6 oz each)	5 lb 7 oz	24 servings	10 lb 14 oz	48 servings	
Garlic salt		1 Tbsp		2 Tbsp	

Celery salt		1 Tbsp		2 Tbsp	<b>3.</b> Bake: Conventional oven: 375° F for 30 minutes. Convection oven: 350° F for 25 minutes. CCP: Heat to 165° F or higher. Reserve for step 6.
*Fresh onions, minced	5 oz	2/3 cup	10 oz	1 1/3 cups	<b>4.</b> 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.
OR		OR		OR	
Dehydrated onions		1/4 cup	2 Tbsp	3/4 cup	
*Fresh green peppers, diced	3 oz	1/2 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	
Enriched white rice, medium grain	15 oz	2 cups	1 lb 14 oz	1 qt	
Chicken stock, non-MSG		1 qt		2 qt	<b>5.</b> Bake: Conventional oven: 350° F for 30 minutes. Convection oven: 325° F for 30 minutes.

6. Remove chicken from bone. Evenly distribute 1 lb 1 1/4 oz of chicken into each pan of rice.
7. CCP: Hold for hot service at 140° F or warmer. Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

### Notes

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

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

Serving	Yield	Volume
1 piece provides 1 1/2 oz of cooked poultry and the equivalent of 1/2 slice of bread. Nutrients are based on 1 drumstick without skin.	<b>24 Servings:</b> 24 pieces	<b>24 Servings:</b> 2 pans
	<b>48 Servings:</b> 48 pieces	<b>48 Servings:</b> 4 pans

**Nutrients Per Serving**

Calories	146	Saturated Fat	1 g	Iron	2 mg
Protein	14 g	Cholesterol	40 mg	Calcium	13 mg
Carbohydrate	16 g	Vitamin A	410 IU	Sodium	329 mg
Total Fat	3 g	Vitamin C	4 mg	Dietary Fiber	1 g