

Baked Chicken with Herbs

Pierce® 8-piece chicken (8820) baked with a savory mix of herbs for a delicious home-cooked school meal.



YIELD

100 servings

MENU FIT/DAYPART

Lunch

COMPONENTS

2 oz eq M/MA

DIFFICULTY

Easiest

ALLERGENS

n/a

INGREDIENTS AND PREPARATION

100 servings Pierce Fully Cooked 8-piece Chicken Pieces (breast, thigh, drums, wings (8820)

1/2 cup canola oil

1 1/2 teaspoon salt

1 tablespoon paprika

1 1/2 teaspoon onion powder

1 teaspoon granulated garlic

1 tablespoon dried rosemary

1. Preheat oven (convection to 350° F; conventional to 375.° F).
2. Spray chicken pieces with oil. Place in a single layer on lined baking sheets.
3. Mix seasonings and sprinkle evenly over chicken.
4. Bake uncovered until tender, checking frequently (convection 18-20 minutes, conventional 32-35 minutes) or until internal temperature reaches 165° F.
5. Keep hot until service.

Serving Suggestions: Make it a meal with green beans, cornbread, peaches and milk.

Nutrition Facts

Serving Size (86g) (3 oz meat)

Amount Per Serving

Calories 260 Calories from Fat 170

% Daily Value*

Total Fat 19g 29%

Saturated Fat 5g 25%

Trans Fat 0g

Cholesterol 90mg 30%

Sodium 540mg 23%

Total Carbohydrate 0g 0%

Dietary Fiber 0g 0%

Sugars 0g

Protein 22g

Vitamin A 4% • Vitamin C 4%

Calcium 2% • Iron 6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4



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