

BBQ Teriyaki Chicken

Pierce® Roasted Chicken Pieces (8820) basted with a tangy mix of BBQ and soy sauce for a flavorful lunch entree that will be a favorite with your students.



YIELD

100 servings

MENU FIT/DAYPART

Lunch

COMPONENTS

2 oz eq M/MA

DIFFICULTY

Easiest

ALLERGENS

n/a

INGREDIENTS AND PREPARATION

100 servings Pierce Roasted Chicken Parts (8820)

1 1/2 cups (#10) low-sodium BBQ sauce

3 cups low-sodium soy sauce

1 cup garlic powder

1. Preheat oven (conventional to 375° F; convection to 350 ° F). Arrange frozen chicken pieces in a single layer on a baking pan.
2. Bake in a conventional oven for 32-35 minutes or a convection oven for 18-20 minutes.
3. Meanwhile, combine BBQ sauce, soy sauce and garlic powder. Halfway through cooking, baste chicken pieces evenly with the BBQ sauce mixture. Continue baking until internal temperature reaches 165 ° F.
4. Serve immediately or hold hot until service.

Nutrition Facts	
Serving Size (160g) (3 oz)	
Amount Per Serving	
Calories 330	Calories from Fat 160
% Daily Value*	
Total Fat 18g	28%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 90mg	30%
Sodium 700mg	29%
Total Carbohydrate 21g	7%
Dietary Fiber 0g	0%
Sugars 19g	
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 25g 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	

Serving suggestion: Make it a meal with a whole wheat roll, pineapple, green beans and milk. Cover chicken pieces with foil during cooking if pieces are getting too browned.



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