BBQ Mashed Potato Bowls

Gold Kist® Breaded Chicken Popcorn (691600) tossed with BBQ sauce served on top of mashed potatoes and broccoli for a comforting and easy bowl-concept meal.

PHOTO COMING SOON!

YIELD

100 servings

MENU FIT/DAYPART

Lunch

COMPONENTS

2 oz eg M/MA

1 oz Grain

1 cup vegetable (1/2 cup starchy + 1/2 cup dark green)

DIFFICULTY

Easiest

ALLERGENS

Milk, Soy, Wheat

INGREDIENTS AND PREPARATION

100 servings (14 pieces each) Gold Kist Breaded Chicken Bites (691600)

100 servings dehydrated instant mashed potatoes

I/2 gallon low-sodium BBQ sauce

3 I/4 pounds shredded Cheddar cheese

18.4 pounds frozen broccoli, steamed

- 1. Preheat oven to 350 ° F.
- 2. Place frozen chicken pieces in a single layer on an ungreased baking sheet. Bake in a conventional oven for 10-14 minutes or in a convection oven for 8-10 minutes or until internal temperature reaches 165 $^{\circ}$ F.
- 3. Meanwhile prepare vegetables and keep warm.
- 4. When chicken bites are done cooking, combine with BBQ sauce.
- 5. Right before service, assemble individual bowls by layering 1/2 cup mashed potatoes, 1 serving BBQ chicken (14 pieces), 1/2 ounce shredded cheese and garnish with 1/2 cup broccoli.
- 6. Serve immediately.

Serving Size		Fa 1 bow	
Amount Per Ser	ving		
Calories 350) Calor	ies from	Fat 156
		% D:	aily Value
Total Fat 17g			26%
Saturated Fat 6g			30%
Trans Fat	0g		
Cholesterol 50mg			17%
Sodium 550mg			23%
Total Carbol	hydrate	33g	119
Dietary Fiber 4g			16%
Sugars 5g			
Protein 19g			
Vitamin A 109	% • '	Vitamin (90%
Calcium 15%	•	Iron 15%	
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg

Serving Suggestion: Make it a meal with fresh fruit and milk.

