

Chicken, Italian Baked Breasts

VYDATA SYSTEMS

Categories	Baked Chicken			PLU #
Tools				<u>CIB</u>
Locations	Entrees			0
Plate / Store				100
				100
Yield	18.00 orders	Prep	10-15 min	
Portions	1.00 orders	Cook	18 min	
Num Portions	18.00	Finish		
		Shelf		

INGREDIENT COST BREAKDOWN:

				<u>Cost:</u>
2	gal	<i>hot, tap</i>	water	\$ 0.00
9	oz		base, chicken	\$ 0.80
1	tsp		pepper, ground white	\$ 0.02
11	oz		oleomargarine	\$ 0.27
11	oz		flour, soft wheat	\$ 0.10
1	qt		dressing, Italian	\$ 1.16
13 1/2	lb		chicken, breast cut from fryer	\$ 9.78
2	oz		mix, combination seasoning	\$ 0.04
8	fl oz		dressing, Italian	\$ 0.29
3	tbl	<i>whole</i>	oregano, ground	\$ 0.15
				<hr/> <hr/> \$ 12.61

Single Portion

\$ COST :	\$ 0.70
\$ PRICE :	\$ 5.29
% COST :	0.13%
% MARGIN :	\$ 4.59

Entire Recipe

\$ COST :	\$ 12.61
\$ PRICE :	\$ 95.22
% COST :	0.13%
% MARGIN :	\$ 82.62