

Chicken, Italian Baked Breasts

VYDATA SYSTEMS

Categories Baked Chicken

Tools

Locations Entrees

Plate / Store

Yield 18.00 orders

Portions 1.00 orders

Num Portions 18.00

Prep 10-15 min

Cook 18 min

Finish

Shelf



INGREDIENTS :

| | | | |
|--------|-------|-----------------|--------------------------------|
| 2 | gal | <i>hot, tap</i> | water |
| 9 | oz | | base, chicken |
| 1 | tsp | | pepper, ground white |
| 11 | oz | | oleomargarine |
| 11 | oz | | flour, soft wheat |
| 1 | qt | | dressing, Italian |
| 13 1/2 | lb | | chicken, breast cut from fryer |
| 2 | oz | | mix, combination seasoning |
| 8 | fl oz | | dressing, Italian |
| 3 | tbl | <i>whole</i> | oregano, ground |

GRAVY INGREDIENTS :

| | |
|----------------------|------------------------|
| 2 gal. hot tap water | 11 ozs. oleo |
| 9 ozs. chicken base | 11 ozs. soft flour |
| 1 tsp. white pepper | 1 qt. Italian Dressing |

GRAVY DIRECTIONS :

1. Dissolve chicken base and white pepper in hot tap water and bring to a boil
2. Make roux: Melt oleo over medium hot fire. Add soft flour and whip until smooth.
3. Add roux to boiling stock and whip until smooth. Simmer slowly, 10 minutes, until flour is completely cooked.
4. Combine 1 quart of UNCLE BOB Italian Dressing with gravy and mix well. Place pot of gravy mixture in bain marie.

INGREDIENTS :

9 fryers or 18 breasts from fryer
2 ozs. combination seasoning
8 ozs. UNCLE BOB Italian Dressing
3 Tbsp. whole oregano

DIRECTIONS :

1. Sprinkle with combination seasoning evenly and let set 10 to 15 minutes.
2. Brush skin side of chicken with 8 ozs. Italian Dressing.
3. Sprinkle with whole oregano evenly over each pan.
4. Add 24 ozs. gravy mixture to each roast pan of chicken, 16 ozs. per long pan being careful not to wash off the oregano.
5. Bake chicken in 350o oven (no lid) until tender, approximately 1 1/4 hours (180o). Baste chicken with sauce in pan once

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during cooking.

6. Remove chicken from oven; pan up in 2/3 pans as follows:
7. Discard cooked sauce (becomes greasy). Add 1 qt. gravy mixture to each pan as it goes to counter.