

Buffalo Chicken Tot Bake



Ingredients	Weight	Measure	Directions
Chicken, Cooked, Diced, USDA	2 lbs 8 oz		<ol style="list-style-type: none"> Thaw diced chicken in the refrigerator. <i>CCP: Hold at 41°F or below.</i> Preheat oven to 350°F. Spray full size sheet pan with pan release. Place one 5 lb bag of frozen potato rounds on each prepared pan. Bake potato rounds according to manufacturer's instructions. <i>CCP: Cook to a minimum internal temperature of 135°F.</i> Place baked potato rounds in 2-inch full size steamtable pan and hold until service. <i>CCP: Hold and serve at 135°F</i> In a large bowl, combine buffalo sauce and granulated garlic. Add diced chicken and coat thoroughly. Add shredded mozzarella and cheddar cheese to spicy chicken mixture and toss to coat thoroughly. Spray 2-inch steamtable pan with pan release. Add chicken and cheese mixture. Cover with foil (spray foil with pan release to prevent cheese from sticking). Bake at 350°F until heated through and cheese has melted - hold for service. <i>CCP: Cook to a minimum internal temperature of 135°F. CCP: Hold and serve at 135°F</i> Rinse fresh cilantro under running water. Using a chef's knife, chop leaves into small pieces. Hold refrigerated until service. For service, place hot chicken and cheese mixture on serving line with pan of potatoes to the right. Using a packed no. 10 disher, place 2.8 oz scoop of chicken and cheese on tray or serving container. Top with ½ c of potato rounds using 4 oz spoodle - approximately 9 rounds. Garnish serving with ~¼ tsp chopped cilantro and lightly drizzle with hot chili sauce. Serve with ½ c celery sticks for added appeal.
Sauce, Buffalo-style		1 ¼ cup	
Spice, Garlic, Granulated		1 tbsp	
Cheese, Cheddar, Shredded	8 oz		
Cheese, Mozzarella, Shredded	8 oz		
Potato Rounds, Reduced Sodium	3 lbs 15 Oz		
Cilantro, Chopped, EP		2 tbsp	
Hot Chili (Sriracha) Sauce		1/4 cup	

Serving Size	1 Serving Provides	Yield
7/8 cup	2 oz eq M/MA; ½ c starchy Vegetable	25 servings

Nutrients Per Serving		
Calories 207	Saturated Fat 2.27 g	Iron .66 mg
Protein 15.31 g	Cholesterol 46.98 mg	Calcium .32 mg
Carbohydrate 15.38 g	Vitamin A 487.8 IU	Sodium 813.28 mg
Total Fat 9.01 g	Vitamin C 1.05 mg	Dietary Fiber 1.04 g