Chicken Chili Lime Recipe

Recipe - Chicken Breast Chili Lime OSG (Chicken Chili Lime Citrus OSG)

| Cook Time: 30-35 minutes Method: Bake Cook Temp: 350F Serve Utensil: | | Method :Bake | Serving Size: 1 Each | YIELD: 20 | |
|--|--|----------------|---|---|--|
| | | Serve Utensil: | | | |
| AMOUNT | INGREDIENT NAME | | PREPARATION STEP 1. WASH HANDS before beginning preparation & SANITIZE surfaces & equipment. Puree the Chipotle peppers, and add those and the chili powder to the lime dressing Split the dressing into two containers. | | |
| | | | | | |
| | | | | | |
| 20 Each 3 1/3 Oz 1 2/3 Cup 1 2/3 Oz | Chicken, Breast 4z Raw <u>Bnls Sknls</u> Peppers, Chipotle Dressing Cilantro Lime OSG Spice, Chili Powder | | Place Chicken into one container of the dressing mixture and turn so all surfaces are covered. Cover and CCP -Maintain<40F for 2 hours maximum. | | |
| 7/8 Cup 3/8 Oz | Juice, Orange Fresh Cornstarch | | 3. Take the other dressing and heat over medium high heat until just under a boil. Using th orange juice and comstarch make a slurry to thicken dressing mixture. Thicken mixture to knap consistency. Grill chicken on pit or broiler brushing with thickened dressing mix sever times CCP - 165F Cook to internal temp & hold for 15 sec. | | |
| | | | CCPCool: Product must reach 140F to | ould be taken every 2 hours during holding. 70F/21C within 2hrs and 70F to 40F within 4hrs. 74C hold 15sec within 2hrs-one time only. | |

Recipe - Zucchini Noodles with Pesto OSG (Pesto Zucchini Noodles OSG)

| Cook Time | : Method : Saute | Serving Size: 8 Oz | YIELD: 20 | |
|------------------------------|--|---|--|--|
| Cook Temp: Serve Utensil: | | | | |
| AMOUNT | INGREDIENT NAME | PREPARATION STEP | | |
| | | *WASH HANDS before beginning pre | eparation & SANITIZE surfaces & equipment. | |
| 10 lb 5/8 Cup 1 1/4 lb | Noodle Zucchini Sauce Pesto Hmd Tomato, Grape Fresh (Halved) | Prepare noodle zucchini and sauce pesto per separate recipes. | | |
| | | 3. In a sauté pan toss together 8oz of zu | ucchini 1 tablespoon of pesto and 1 oz of tomatoe | |
| | | CCPCool: Product must reach 140F to | should be taken every 2 hours during holding. o 70F/21C within 2hrs and 70F to 40F within 4hrs. /74C hold 15sec within 2hrs-one time only. | |