

Chicken Paprikash

Portion Size: 3 oz + 3 oz sauce

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Ingredients	25 Servings	50 Servings	100 Servings
Bacon, L/O 18/22	1 lb	2 lbs	4 lbs
Chicken, Breast Bnls, Sknls 4 oz	25 each	50 each	100 each
Onion, Yellow Fresh, chopped	2 cups	1 qt	2 qt
Garlic Powder	2 tsp	1 Tbsp 1 tsp	2 Tbsp 2 tsp
Salt, Iodized	1 tsp	2 tsp	1 Tbsp 1 tsp
Pepper, Black Ground	1 tsp	2 tsp	1 Tbsp 1 tsp
Paprika	½ cup	1 cup	2 cups
Water	2 cups	1 qt	2 qt
Tomatoes, Stewed, Cnd	½ No. 10 can	1 No. 10 can	2 No. 10 cans
Flour, All Purpose	½ cup	1 cup	2 cups
Sour Cream, Bulk	3 cups	1 qt 2 cups	3 qt

Pan Size: 12 x 20 x 2" Steam Table Pan

Oven Temperature: 350 °F

Description: no bread

Variations:

Note: Adjust pan size based on the number of servings prepared. Cooking time, if applicable, may vary based on pan size.

CCP Thawing: Chicken, Breast Bnls, Sknls 4 oz - From frozen: Thaw in refrigerator, bottom shelf, up to 3 days prior to cooking ; Bacon, L/O 18/22 - From frozen: Thaw in refrigerator, bottom shelf, up to 3 days prior to cooking

Recipe Number: 150599

Allergies: Black Pepper, Chicken, Dairy, Gluten, Milk, Onion, Pork, Tomatoes, Wheat

Preheat oven to 350* F. -- Convection oven to 300* F.
 CCP--Wash & sanitize hands & prep area. Wear gloves & discard per Facility HACCP guidelines.
 1. Place chicken in greased pans. Bake uncovered for 10-15 minutes until juices run clear and thermometer inserted in thickest part holds > 165°F for at least 15 seconds. Place chicken and drippings in greased steamtable pans; hold > 135°F or above.
 2. Chop bacon and onions; saute' until bacon is crisp and onions are translucent. Do not let onions brown. Add spices; stir until combined.
 3. Drain tomatoes, reserve liquid. Add water and tomatoes to bacon mixture; simmer for 20 minutes.
 4. Combine flour with reserved juice from tomatoes; stir in sour cream. Add to sauce and stir until sour cream is well distributed. Heat to > 155°F.
 5. Serve 3 oz chicken with 3 oz sauce.

CCP--Final Cooking Temperature must reach >165* F. for at least 15 seconds.
 CCP: Maintain 135°F or above.
 CCP—Cool—Product must reach 70°F or less within 2 hours and 41°F or below within 4 hours. Total cooling time should not exceed 6 hours. Separate into shallow pans as needed for proper cooling. Cover, label & date.
 CCP--Reheat (one time only) to >165* F. for 15 seconds within 2 hrs.