



## Honey Lime Chicken

Honey Lime Chicken is a simple and delicious dish of tender baked chicken thighs lightly glazed with lime and honey.

### CACFP Adult Portion Crediting Information

½ cup (4 oz spoodle) provides 2 oz equivalent meat.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS Recommend to prepare and cook in batches of 25 servings
	Weight	Measure	Weight	Measure	
					<ol style="list-style-type: none"> <li>Preheat oven: Conventional oven: 400 °F Convection oven: 375 °F</li> </ol>
Raw chicken thighs, boneless, skinless	9 lb		18 lb		<ol style="list-style-type: none"> <li>Combine chicken thighs, honey, lime juice, salt, pepper, and lime zest in a large bowl. Stir well. Allow flavors to blend for 15-20 minutes.</li> </ol>
Honey	1 lb 5 oz	1 ¾ cups	2 lb 10 oz	3 ½ cups	<ol style="list-style-type: none"> <li>Set aside for step 3.</li> </ol>
Fresh lime juice		½ cup		1 cup	
Salt		1 Tbsp		2 Tbsp	
Ground black or white pepper		1 ½ tsp		1 Tbsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Lime zest		1/3 cup		2/3 cup	
					4 Place about 9 lb seasoned chicken thighs on a sheet pan (18" x 26" x 1") lightly coated with pan release spray and lined with parchment paper. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					5 Bake: Conventional oven: 400 °F for 30-35 minutes. Convection oven: 375 °F for 30-35 minutes.
					6 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					7 Once chicken thighs are removed from oven, cut into 1/4" cubes.
					8 Transfer about 5 lb 12 oz honey lime chicken to a steam table pan (12" x 20" x 2 1/2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					9 Critical Control Point: Hold for hot service at 140 °F or higher.
					10 Serve 1/2 cup (4 oz spoodle).

**NUTRITION INFORMATION**

For ½ cup (4 oz spoodle)

<b>NUTRIENTS</b>	<b>AMOUNT</b>
<b>Calories</b>	<b>310</b>
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<b>Total Fat</b>	<b>12 g</b>
Saturated Fat	3 g
Cholesterol	109 mg
<b>Sodium</b>	<b>371 mg</b>
<b>Total Carbohydrate</b>	<b>20 g</b>
Dietary Fiber	0.2 g
Total Sugars	18 g
Added Sugars included	N/A
<b>Protein</b>	<b>30 g</b>
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Vitamin A	23 mcg RAE
Vitamin C	3 mg
Vitamin D	6 IU
Calcium	17 mg
Iron	2 mg
Potassium	241 mg
N/A=no data available	

**NOTES**

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

**YIELD/VOLUME**

<b>25 Servings</b>	<b>50 Servings</b>
About 5 lb 12 oz	About 11 lb 8 oz
About 25 pieces/1 steam table pan (12" x 20" x 2 ½")	About 50 pieces/2 steam table pans (12" x 20" x 2 ½")

**SOURCE:**

CACFP Adult Portion Recipe Project