



BUFFALO CHICKEN LOADED POTATO

		50 Servings		
Ingredients	Weight	Measure	Directions	
Potatoes, Russet, fresh, 100 count size		50 each	<p>Preheat convection oven to 350°F. Wash fresh russet potatoes under cool running water and scrub with a vegetable brush. Place washed potatoes on a parchment-lined sheet pan and spray lightly with vegetable oil spray. Turn each potato over and spray the other side. Pierce each potato one time with a paring knife. Place into the preheated 350°F oven and bake for about 60 minutes, or until the potatoes are tender through the center. Remove the potatoes from the oven, transfer to 2-inch steamtable pans, and hold in the warmer.</p> <p>CCP: Cook to a minimum internal temperature of 135°F.</p> <p>CCP: Hold hot at 135°F or higher.</p> <p>In a large mixing bowl combine the thawed diced chicken, cheddar cheese, and sliced green onions.</p> <p>Mix together the yogurt, buffalo style hot sauce, garlic powder, onion powder, and black pepper. Pour over the chicken, cheese and green onion mixture, and stir to combine.</p> <p>Remove the baked potatoes from the warmer and carefully cut part way through the potatoes lengthwise across the top. Gently open the potatoes by pressing the ends toward each other.</p> <p>Using a #12 scoop place 1/3 cup of the chicken mixture into each potato. Return the potatoes to the 350°F oven and bake for an additional 15-20 minutes.</p> <p>CCP: Cook to a minimum internal temperature of 165°F.</p> <p>Hold the baked stuffed potatoes hot until service.</p> <p>CCP: Hold hot at 135°F or higher.</p> <p>Serve each stuffed potato with 3 celery sticks, 1/4 cup carrot sticks, and 2 packets whole grain saltine crackers.</p>	
Chicken, cooked, diced, frozen, thawed, USDA Foods	4 pounds 11 ounces	25 each		
Cheddar cheese, reduced fat, shredded	1 pound 9 ounces			
Onions, green, fresh, sliced 1/2 inch	5 ounces	1 1/4 cups		
Yogurt, low-fat, plain	2 pounds 13 ounces	1 quart 1 cup		
Buffalo style hot sauce, prepared		1/2 cup 2 tablespoons		
Garlic powder		2 1/2 teaspoons		
Onion powder		2 1/2 teaspoons		
Black pepper		2 1/2 teaspoons		
Celery, fresh, cut into 1/2-inch by 4-inch sticks	3 pounds 10 ounces			
Carrots, fresh, baby or sticks	3 pounds 15 ounces			
Whole grain saltine cracker packets, 2 crackers per packet		100 each		

Serving Size		1 Serving Provides			
1 stuffed potato with celery, carrots, and 4 whole grain crackers		2 ounces meat/meat alternate, 1 ounce equivalent grains, 3/4 cup starchy vegetable, 1/4 cup other vegetable, 1/4 cup red/orange vegetable			
Nutrients Per Serving					
Calories	424	Saturated Fat	2.6 g	Iron	3 mg
Protein	25 g	Cholesterol	51 mg	Calcium	210 mg
Carbohydrate	62 g	Vitamin A	6245 IU	Sodium	396 mg
Total Fat	8.4 g	Vitamin C	16 mg	Dietary Fiber	5 g