

TIME-WORK SCHEDULE

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|-------------|--|------------------|--|--|------------|-----------|
| <i>Hour</i> | | <i>Kitchen #</i> | | Recipe Approved by Instructor (highlight): | Yes | <i>No</i> |
|-------------|--|------------------|--|--|------------|-----------|

Names (Kitchen Roles- All 4 roles must be accounted for)

| | | | |
|----|--|----|--|
| 1. | | 3. | |
| 2. | | 4. | |

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|-----------------------|-----------------------|
| RECIPE NAME: | Baked Chicken Nuggets |
| Recipe Source: | www.allrecipes.com |

| | |
|-----------------------------|---------------------------|
| Prep Time Needed: | |
| Cooking Time Needed: | |
| Serving Time Needed: | |
| Total Time Required: | (No more than 50 minutes) |

Ingredients:

| | |
|--|---|
| 2 skinless, boneless chicken breasts 2/3 cup Italian seasoned bread crumbs 1/3 cup grated Parmesan cheese 3/4 teaspoon salt | 3/4 teaspoon dried thyme 2 teaspoons dried basil 1/3 cup butter, melted |
|--|---|

Procedure

| <i>Time</i> | <i>Task</i> | <i>Person Responsible</i> |
|-------------|---|---------------------------|
| | 1. Sanitize countertops. 2. Measure non-staple ingredients at the front table. 3. Preheat oven to 400 degrees F (200 degrees C). 4. Cut chicken breasts into 1 1/2-inch sized pieces. In a medium bowl, mix together the bread crumbs, cheese, salt, thyme and basil. Mix well. Put melted butter in a bowl or dish for dipping. 5. Dip chicken pieces into the melted butter first, then coat with the breadcrumb mixture. 6. Place the well-coated chicken pieces on a lightly greased cookie sheet in a single layer, and bake in the preheated oven for 20 minutes | |