



Recipe Production

Printed: 06/22/2025 1:22 PM

Recipe Number: FS078

Recipe Name: Buffalo Chicken Sliders PK

Hot: Yes

Recipe Source: Boulder Valley School District

HACCP Process Category:

Same Day

Serving Description: 1 Slider

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1 Slider				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
1043	SPICE CAYENNE 14 OZ	2 1/3	Gram			(Unassigned)
1034	SAUCE HOT 4/1GAL	1	Pound	12 1/3	Ounce	(Unassigned)
1028	VINEGAR APPLE CIDER 4/1 GAL	7	Tbsp	1	tsp	(Unassigned)
2507	Hot Pickled Cherry Peppers	1	Cup	6 2/3	Tbsp	(Unassigned)
1505	CHEESE FETA 2/8 LB	11	Ounce	9 1/2	Gram	(Unassigned)
9006	Chicken Thigh (Precooked)	9	Pound	6 3/4	Ounce	(Unassigned)
3509	BUN SLIDER WG 1.5 OZ 12/12	100	BUN			(Unassigned)

Cooking Instructions

Cooking Temperature: 0

Cooking Times:

Hours: 0

Minutes: 0

Pre-Preparation Instructions

Recipe source: Boulder Valley School District Food Services

1. Prepare the Buffalo Sauce:

Ingredients:

SPICE CAYENNE

SAUCE HOT

VINEGAR APPLE CIDER

a. Mix all ingredients together and set aside.

2. Chop pepperoncinis if they are not already pre - chopped.

3. Drain and crumble feta if not purchased this way.

4. Preheat oven to 350 degrees if preparing and serving onsite, sameday.

Preparation Instructions

1. Mix together the homemade buffalo sauce, the chopped pepperoncinis, crumbled feta, and chicken.

2. Portion into hotel pans - 13 lbs. 4 oz. in each hotel pan.

3. If serving onsite, sameday: Heat in 350 - degree oven for 15 - 20min. or until temperature reaches 165 degrees.

4. If preparing ahead of time or sending to site kitchens: Cover with parchment and foil, label, and cool store.

Serving Instructions

Reheating Instructions: Reheat at 350 degrees for 15 - 20 min or until temperature reaches 165 degrees.

Assembly: Put 1/4 cup (2oz) of chicken mixture per slider bun

PK Serving = 1 Slider



Recipe Production

Printed: 06/22/2025 1:22 PM

Recipe Name: Buffalo Chicken Sliders PK

Recipe Number: FS078

Nutrient	Unit	Recipe		Nutrient	
		Nutrient	Value	Nutrient	Value
			100 grams		

Food Energy	kcal	17,553.9563	179.0447	175.5396	
-------------	------	-------------	----------	----------	--

Saturated Fat	g	109.4937	1.1168	1.0949	5.61
---------------	---	----------	--------	--------	------

Sodium	mg	64,324.7472	656.0917	643.2475	
--------	----	-------------	----------	----------	--

Total Trans	g	0.0000	0.0000	0.0000	*
-------------	---	--------	--------	--------	---

Total Fat	g	276.4009	2.8192	2.7640	14.17
-----------	---	----------	--------	--------	-------

Cholesterol	mg	4,105.0022	41.8697	41.0500	
-------------	----	------------	---------	---------	--

Carbohydrate	g	1,790.2722	18.2602	17.9027	40.79
--------------	---	------------	---------	---------	-------

Total Dietary Fiber	g	204.9967	2.0909	2.0500	
---------------------	---	----------	--------	--------	--

Protein	g	1,155.5169	11.7859	11.5552	26.33
---------	---	------------	---------	---------	-------

Vitamin A (RE)	RE	1,474.9878	15.0444	14.7499	*
----------------	----	------------	---------	---------	---

Vitamin A (IU)	IU	8,309.0761	84.7499	83.0908	*
----------------	----	------------	---------	---------	---

Vitamin C	mg	141.7986	1.4463	1.4180	*
-----------	----	----------	--------	--------	---

Calcium	mg	2,248.9926	22.9390	22.4899	*
---------	----	------------	---------	---------	---

Iron	mg	67.2080	0.6855	0.6721	*
------	----	---------	--------	--------	---

Moisture	g	1,182.4099	12.0602	11.8241	*
----------	---	------------	---------	---------	---

Ash	g	83.0026	0.8466	0.8300	*
-----	---	---------	--------	--------	---

Stock Number	Description	Case Location	Units per Case	Broken	Broken Unit	Actual	Used
1043	SPICE CAYENNE 14 OZ	1.00 (Unassigned)	0	0.08	OZ	/	/
1034	SAUCE HOT 4/1GAL	1.00 (Unassigned)	0	0.21	GAL	/	/
1028	VINEGAR APPLE CIDER 4/1 GAL	1.00 (Unassigned)	0	0.03	GAL	/	/
2507	Hot Pickled Cherry Peppers	1.00 (Unassigned)	0	0.09	GAL	/	/
1505	CHEESE FETA 2/8 LB	1.00 (Unassigned)	0	0.71	LB	/	/
9006	Chicken Thigh (Precooked)	1.00 (Unassigned)	9	0.42	LB	/	/
3509	BUN SLIDER WG 1.5 OZ 12/12	1.00 (Unassigned)	100	0.00	BUN	/	/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: