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POPCORN CHICKEN BOWL

SERVINGS: 100 CALORIES: 267 KCAL

Popcorn chicken on top of hearty mashed potatoes with cheese makes a mouthwatering dish. Customize this dish for every student by letting them choose their toppings!

INGREDIENTS

18.75 pounds Chicken, popcorn nuggets (18 pounds, 12 ounces)
1.5625 gallons Corn, yellow (1½ gallons, 1 cup), whole kernel
3.125 quarts Gravy, au jus (3 quarts, ½ cup), canned
3.125 pounds Cheese, cheddar, white (3 pounds, 2 ounces),
reduced-fat, shredded

INSTRUCTIONS

1. Cook popcorn chicken according to package directions. Hold warm until service.
2. Cook corn in steamer for 15-20 minutes or until internal temperature reaches 135° F.
3. Warm gravy until it reaches 165° F. Hold warm until service.
4. ****See additional recipes for mashed potatoes.
5. To assemble: Scoop ½ cup mashed potatoes into a bowl. Top with corn, popcorn chicken, gravy and cheese.
6. Serve made to order.

RECIPE NOTES

Yield 100 servings

Serving Size: 1 bowl

HACCP Process: #3 Complex Food Preparation

Crediting: 2 oz meat/meat alternate, 1/4 cup starchy vegetable

(crediting is without mashed potatoes)

NUTRITION FACTS PER SERVING (1BOWL)

Calories: 267 kcal | Fat: 14.1 g | Saturated fat: 3.9 g | Cholesterol: 53 mg | Sodium: 866 mg | Carbohydrates: 21.6 g | Fiber: 1 g | Protein: 5.4 g

The outcome, crediting information, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.

Recipe ID: 8430

