



Chicken Recipes



Buffalo Chicken Tid Bits

Ingredients

ITEM#	ITEM	AMT
F95279	Chicken Cutlet Pieces	5 lbs
25880	AP Flour	1 lb
45661	Cajun Spice	4 tbsp
46885	Buffalo Sauce	1 qt
99760	Celery Sticks	3 lbs
17610	Blue Cheese Dressing	1 qt

Method

- Season the flour with the Cajun mix.
- Dust the chicken in the flour.
- Deep fry at 375° until crispy.
- Toss with hot buffalo sauce.
- Serve with celery and blue cheese dressing.

Chicken Scarpiello

Ingredients

ITEM#	ITEM	AMT
F95279	Chicken Pieces	10 lbs
30200	Oil Olive	1/2 cup
56920	Butter (softened)	1 lb
11035	Sausage, Italian (Sweet)	5 lbs
58881	Garlic	1 cup
19440	Chicken Base	1/2 lb
91974	Thyme Fresh	8 oz
9741	Lemon Juice	3/4 cup
99845	Mushroom (Sliced)	2 lb
90565	Fajita Mix (4-way)	5 lbs
97455	Tomatoes	2 lb
48035	Red Wedge Potatoes	3 cups
	Wine White	1 qt
	Water	1 gal

Method

- Flour the chicken, then season with salt and pepper.
- Place oil in a pre-heated stock pot and sear the chicken until golden brown.
- Remove chicken from pot then add sausage (par-cooked and sliced)
- Add fajita mix and cook until onions are translucent.
- Add garlic and cook until garlic becomes "aromatic".
- Deglaze with wine, reduce, add tomatoes.
- Add water and base, then bring to a boil.
- Add potatoes and simmer 15 minutes.
- Return chicken to pot and add mushrooms & potatoes.
- Simmer until cooked (approximately 10-15 minutes).
- Add in thyme & lemon juice.
- Stir in butter and serve.



Chicken Recipes



Chicken Marsala - Buffet Style

Ingredients

ITEM#	ITEM	AMT
95275	Chicken Pieces	10 lbs
25881	Flour	3-4 cups
30200	Oil Olive	½ cup
56920	Butter (split in half)	1 lb
99905	Shallots	1 cup
99845	Mushrooms	2 ½ lbs
36150	Demi Glace	2 qt
	Marsala Wine	1 pint

Method

- Dredge chicken through seasoned flour, and pan fry in half the butter and all the oil.
- Drain off the excess oil.
- Add in fresh butter and sauté shallots until translucent.
- Add mushrooms and sauté 3-5 minutes.
- Deglaze with wine and add demi glace.
- Return chicken to pan.
- Simmer 5 minutes or until chicken is thoroughly cooked.

Chicken Putanesca

Ingredients

ITEM#	ITEM	AMT
F95279	Chicken Pieces	5 lbs
30200	Oil Olive	½ cup
56920	Butter (split in half)	½ lb
90565	Fajita 4 Way Blend	5 lbs
58881	Garlic	½ cup
61695	Olive (Med mix, pitted)	3 cups
66811	Capers	½ cup
43731	Tomato Diced	1 can
99691	Oregano (Fresh)	1 ½ oz

Method

- Season chicken with salt and pepper.
- Place half of the butter and all of the oil in a pre-heated rondin [large shallow pot] and sear the chicken until golden brown on both sides.
- Drain off excess fat and add remaining butter to the pot
- Add Fajita mix and cook on high heat for 3-5 minutes or until onions are translucent then add garlic and cook 2 minutes more.
- Add tomatoes, capers and olives, bring to a boil.
- Portion into hotel pans.
- Cover and place in a 350° oven for 20 minutes or until cooked.
- Stir oregano into sauce, cook 1 minute more and remove from heat.
- Serve with soft polenta.



Chicken Recipes



General Tso's Chicken

Ingredients

ITEM#	ITEM	AMT
F95279	Chicken Pieces	2 lb
99930	Broccoli, blanched	2 lb
76040	Red Pepper, diced 1/2"	1/lb
28980	Asian Sesame Ginger Sauce	24 oz
30325	Canola Oil	4 oz
26870	Jasmine Rice	1 lb

Method

- Dredge chicken in seasoned flour.
- Deep fry chicken until golden, set aside momentarily.
- In heavy bottom pan or wok heat and then add oil.
- Stir fry broccoli and peppers add cooked chicken.
- Add sauce just enough to coat.
- Serve immediately over jasmine rice.

Chicken Cacciatore

Ingredients

ITEM#	ITEM	AMT
F95279	Chicken Breast Pieces	10 lb
25880	Flour	6 cups
45681	Black Pepper Ground	1/4 cup
26760	Salt	1/4 cup
30280	Soy Oil	1 pt
	Cacciatore Sauce	160 oz

Method

- Mix salt and pepper with flour.
- Dredge chicken in seasoned flour.
- Heat heavy sauté pan and add oil.
- Sauté chicken on both sides till done (165° internal temperature).
- Cover with sauce and bake five minutes more.
- Place 4 oz cooked pasta in soup dish and top with 8 oz of recipe.
- Garnish and serve.

Yields 80 portions

Cacciatore Sauce

Ingredients

ITEM#	ITEM	AMT
98975	Green Pepper, julian cut	4 each
74060	Spanish Onion, julian cut	2 each
98630	Mushroom, sliced	3 lb
99711	Garlic, minced	1/4 cup
30200	Olive Oil	1/2 cup
97256	Basil, chopped	1 cup
33565	White Wine	2 cup
43490	Crushed Tomatoes	2 can

Method

- In heavy sauce pan heat olive oil and sauté garlic, peppers, onions and mushrooms until sweating.
- Add white wine and reduce by half.
- Add crushed tomatoes and season with salt and pepper, bring to simmer.
- Add basil and simmer for 15 minutes.
- Serve immediately or store in shallow container labeled, dated and refrigerated.