

# Chicken, Italian Baked Breasts

VYDATA SYSTEMS

**Categories** Baked Chicken

**Tools**

**Locations** Entrees

**Plate / Store**

**Yield** 18.00 orders

**Prep** 10-15 min

**Portions** 1.00 orders

**Cook** 18 min

**Num Portions** 18.00

**Finish**

**Shelf**



## INGREDIENTS :

2	gal	<i>hot, tap</i>	water
9	oz		base, chicken
1	tsp		pepper, ground white
11	oz		oleomargarine
11	oz		flour, soft wheat
1	qt		dressing, Italian
13 1/2	lb		chicken, breast cut from fryer
2	oz		mix, combination seasoning
8	fl oz		dressing, Italian
3	tbl	<i>whole</i>	oregano, ground

## GRAVY INGREDIENTS :

2 gal. hot tap water	11 ozs. oleo
9 ozs. chicken base	11 ozs. soft flour
1 tsp. white pepper	1 qt. Italian Dressing

## GRAVY DIRECTIONS :

1. Dissolve chicken base and white pepper in hot tap water and bring to a boil
2. Make roux: Melt oleo over medium hot fire. Add soft flour and whip until smooth.
3. Add roux to boiling stock and whip until smooth. Simmer slowly, 10 minutes, until flour is completely cooked.
4. Combine 1 quart of UNCLE BOB Italian Dressing with gravy and mix well. Place pot of gravy mixture in bain marie.

## INGREDIENTS :

9 fryers or 18 breasts from fryer  
2 ozs. combination seasoning  
8 ozs. UNCLE BOB Italian Dressing  
3 Tbsp. whole oregano

## DIRECTIONS :

1. Sprinkle with combination seasoning evenly and let set 10 to 15 minutes.
2. Brush skin side of chicken with 8 ozs. Italian Dressing.
3. Sprinkle with whole oregano evenly over each pan.
4. Add 24 ozs. gravy mixture to each roast pan of chicken, 16 ozs. per long pan being careful not to wash off the oregano.
5. Bake chicken in 350o oven (no lid) until tender, approximately 1 1/4 hours (180o). Baste chicken with sauce in pan once

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during cooking.

6. Remove chicken from oven; pan up in 2/3 pans as follows:
7. Discard cooked sauce (becomes greasy). Add 1 qt. gravy mixture to each pan as it goes to counter.