



Honey Lime Chicken

USDA Recipe for CACFP

Honey Lime Chicken consists of diced chicken thighs, tossed with the juice and zest of a lime and honey, then baked.

CACFP CREDITING INFORMATION

¼ cup (2 fl oz spoodle) provides 1.25 oz equivalent meat.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chicken thighs, raw, boneless, skinless	6 lb	3 qt 2½ cups 1 Tbsp 2 tsp	12 lb	1 gal 3 qt 1 cup 3 Tbsp 1 tsp	1 Combine chicken thighs, honey, lime juice, salt, pepper, and lime zest in a large bowl. Stir well. Set aside for step 2. Allow flavors to blend for 15–20 minutes.
Honey	14 oz	1⅓ cups	1 lb 12 oz	2⅔ cups	
Lime juice, fresh		½ cup		1 cup	
Salt		2 tsp		1 Tbsp 1 tsp	
Pepper, black or white, ground		1 tsp		2 tsp	
Lime zest		¼ cup		½ cup	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>2 Place 3 qt 2½ cups 1 Tbsp 2 tsp (about 6 lb) seasoned chicken thighs on a sheet pan (18" x 26" x 1") lightly coated with pan release spray and lined with parchment paper.</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>3 Bake: Conventional oven: 400 °F for 30–35 minutes. Convection oven: 375 °F for 30–35 minutes.</p>
					<p>4 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>5 Once chicken thighs are removed from oven, cut into ¼" cubes.</p>
					<p>6 Transfer 2 qt (about 3 lb 5 oz) honey lime chicken to a steam table pan (12" x 20" x 2½").</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>7 Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p>8 Portion with 2 fl oz spoodle (¼ cup).</p>



**NUTRITION INFORMATION**

For ¼ cup (2 fl oz spoodle).

NUTRIENTS	AMOUNT
Calories	158
Total Fat	5 g
Saturated Fat	1 g
Cholesterol	80 mcg
Sodium	230 mg
Total Carbohydrate	14 g
Dietary Fiber	0 g
Total Sugars	13 g
Added Sugars included	N/A
Protein	14 g
Vitamin D	7 IU
Calcium	9 mg
Iron	1 mg
Potassium	159 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 3 lb 5 oz	About 6 lb 10 oz
About 1 qt 2⅔ cups/1 steam table pan (12" x 20" x 2½")	About 3 qt 1¼ cups/2 steam table pans (12" x 20" x 2½")

