



Kati-Kati Baked Chicken

USDA Recipe for CACFP

Kati Kati Chicken is boneless chicken breast baked with Moroccan spices. This dish is part of a satisfying African meal made up of Kati-Kati Chicken, Jollof Rice, and Sautéed Spinach and Tomatoes. Check out the USDA version of all these recipes!

CACFP CREDITING INFORMATION
1 chicken breast provides 2 oz equivalent meat.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Garlic powder		2 Tbsp	2½ oz	¼ cup	1 Combine garlic powder, sugar, cinnamon, allspice, paprika, salt, red pepper flakes, black pepper, cayenne pepper, turmeric, cumin, and oil in a small bowl. Stir well.
Sugar		2 Tbsp	2 oz	¼ cup	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground allspice		1 Tbsp		2 Tbsp	
Paprika		1 Tbsp		2 Tbsp	
Salt		2¼ tsp		1 Tbsp 1½ tsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Red pepper flakes		½ tsp		1 tsp	
Ground black pepper		1 tsp		2 tsp	
Cayenne pepper		½ tsp		1 tsp	
Ground turmeric		1½ tsp		1 Tbsp	
Ground cumin		2 Tbsp		¼ cup	
Canola oil		3 Tbsp		¼ cup 2 Tbsp	
Frozen, cooked chicken breasts, thawed (2 oz portions)	3 lb 4 oz	25 pieces	6 lb 8 oz	50 pieces	<p>2 Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.</p>
					<p>3 Place chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray.</p> <p>For 25 servings, use 1 pan. For 50 servings, use 2 pans.</p>
					<p>4 Bake: Conventional oven: 350 °F for 10–15 minutes. Convection oven: 325 °F for 8–12 minutes.</p>
					<p>5 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p>6 Remove from oven.</p>
Fresh parsley, minced		⅔ cup		1⅓ cups	<p>7 Garnish with parsley.</p>
					<p>8 Critical Control Point: Hold for hot service at 140 °F or higher.</p>



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p>9 (Optional) Serve with Jollof Rice USDA Recipe for CACFP and Sauteed Spinach and Tomatoes USDA Recipe for CACFP.</p>
					<p>10 Serve 1 chicken breast (2 oz).</p>



NUTRITION INFORMATION

for 1 chicken breast (2 oz).

NUTRIENTS	AMOUNT
Calories	109
Total Fat	4 g
Saturated Fat	1 g
Cholesterol	45 mg
Sodium	432 mg
Total Carbohydrate	3 g
Dietary Fiber	1 g
Total Sugars	1 g
Added Sugars included	N/A
Protein	16 g
Vitamin D	3 IU
Calcium	19 mg
Iron	1 mg
Potassium	162 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 4 oz	About 6 lb 8 oz
About 1 qt 2½ cups/1 sheet pan (18" x 26" x 1")	About 3 qt 1 cup/2 sheet pans (18" x 26" x 1")