



## Kati Kati Chicken

This African-inspired Kati Kati Chicken pairs perfectly with Jollof Rice and Sautéed Spinach and Tomatoes.

**Preparation Time:** 20 minutes

**Cook Time:** 25 minutes

**CACFP Crediting Information:**

1 chicken breast provides 2 oz eq meat/meat alternate.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Garlic powder		2 Tbsp	2 ½ oz	¼ cup	<b>1</b> Preheat conventional oven to 350 °F or convection oven to 325 °F.
Sugar, granulated		2 Tbsp	2 oz	¼ cup	
Cumin, ground		2 Tbsp		¼ cup	<b>2</b> Combine garlic powder, sugar, cumin, cinnamon, allspice, paprika, salt, turmeric, black pepper, red pepper flakes, cayenne pepper, and oil in a small bowl. Stir well.
Cinnamon, ground		1 Tbsp		2 Tbsp	
Allspice, ground		1 Tbsp		2 Tbsp	
Paprika, ground		1 Tbsp		2 Tbsp	

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		1 Tbsp		2 Tbsp	
Tumeric, ground		1 ½ tsp		1 Tbsp	
Pepper, black, ground		1 tsp		2 tsp	
Red pepper flakes		½ tsp		1 tsp	
Cayenne pepper, ground		½ tsp		1 tsp	
Oil, canola		3 Tbsp		¼ cup 2 Tbsp	
Chicken breast, cooked, frozen, thawed (2 oz portions)	3 lbs 4 oz	25 pieces	6 lbs 8 oz	50 pieces	<b>3</b> Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.
					<b>4</b> Place chicken portions on a sheet pan (18" x 26" x 1") lined with parchment paper and lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
*Parsley, fresh, minced		⅔ cup		1 ⅓ cup	<b>5</b> Bake: Conventional oven: 350 °F for 10-15 minutes. Convection oven: 325 °F for 8-12 minutes. <b>Critical Control Point:</b> Heat to 165 °F or higher for at least 15 seconds Remove from oven. Garnish with parsley. <b>Critical Control Point:</b> Hold for hot service at 135 °F or higher.
					<b>6</b> Serve 1 chicken breast (2 oz).



NUTRITION INFORMATION

For 1 chicken breast (2 oz)

NUTRIENTS AMOUNT

Calories 142

Total Fat 6 g

Saturated Fat 1 g

Cholesterol 49 g

Sodium 323 mg

Total Carbohydrate 2 g

Dietary Fiber 0 g

Total Sugars 1 g

Added Sugars N/A

Protein 17 g

Vitamin A 352 IU

Vitamin C 2 mg

Calcium 21 mg

Iron 1 mg

N/A=no information available

Source:

USDA Standardized Recipes Project - 2024

\*MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Parsley, fresh	2/3 cup	1 1/3 cup

NOTES

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

YIELD/VOLUME

25 Servings	50 Servings
About 3 lbs 4 oz	About 6 lbs 8 oz
25 pieces/1 sheet pan (18" x 26" x 1").	50 pieces/2 sheet pans (18" x 26" x 1").

