



## 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

**NSLP/SBP Crediting Information:**

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

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Garlic powder	2 ½ oz	¼ cup	5 oz	½ cup	<b>1</b> Preheat conventional oven to 350 °F or convection oven to 325 °F. <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.
Sugar, granulated	2 oz	¼ cup	4 oz	½ cup	
Cumin, ground		¼ cup		½ cup	
Cinnamon, ground		2 Tbsp		¼ cup	
Allspice, ground		2 Tbsp		¼ cup	
Paprika, ground		2 Tbsp		¼ cup	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Salt		2 Tbsp		¼ cup	
Tumeric, ground		1 Tbsp		2 Tbsp	
Pepper, black, ground		2 tsp		1 Tbsp 1 tsp	
Red pepper flakes		1 tsp		2 tsp	
Cayenne pepper, ground		1 tsp		2 tsp	
Oil, canola		¼ cup 2 Tbsp		¾ cup	
Chicken breast, cooked, frozen, thawed (2 oz portions)	6 lbs 8 oz	50 pieces	13 lbs	100 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 50 servings, use 2 pan. For 100 servings, use 4 pans.
*Parsley, fresh, minced		1 ⅓ cup		2 ⅔ 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 mg**Sodium** 323 mg**Total Carbohydrate** 2 g

Dietary Fiber 0 g

Total Sugars 1 g

Added Sugars N/A

**Protein** 17 g

Vitamin A 348 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****50 Servings****100 Servings**

Parsley, fresh

1 ⅓ cup

2 ⅔ 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****50 Servings****100 Servings**

About 6 lbs 8 oz

About 13 lbs

50 pieces/4 sheet pans  
(18" x 26" x 1").100 pieces/8 sheet pans  
(18" x 26" x 1").