



# Honey Lime Chicken

## USDA Recipe for Schools

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

### NSLP/SBP CREDITING INFORMATION

$\frac{1}{4}$  cup (2 fl oz spoodle) provides 1.25 oz equivalent meat.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Chicken thighs, raw, boneless, skinless	12 lb	1 gal 3 qt 1 cup 3 Tbsp 1 tsp	24 lb	3 gal 2 qt 2 $\frac{1}{4}$ cups 2 Tbsp 2 tsp	<b>1</b> 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	1 lb 12 oz	2 $\frac{2}{3}$ cups	3 lb 8 oz	1 qt 1 $\frac{1}{3}$ cups	
Lime juice, fresh		1 cup		2 cups	
Salt		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Pepper, black or white, ground		2 tsp		1 Tbsp 1 tsp	
Lime zest		$\frac{1}{2}$ cup		1 cup	



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p><b>2</b> 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 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p><b>3</b> Bake: Conventional oven: 400 °F for 30–35 minutes. Convection oven: 375 °F for 30–35 minutes.</p>
					<p><b>4</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
					<p><b>5</b> Once chicken thighs are removed from oven, cut into ¼" cubes.</p>
					<p><b>6</b> Transfer 2 qt (about 3 lb 5 oz) honey lime chicken to a steam table pan (12" x 20" x 2½").</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p><b>7</b> Critical Control Point: Hold for hot service at 140 °F or higher.</p>
					<p><b>8</b> Portion with 2 fl oz spoodle (¼ cup).</p>



## NUTRITION INFORMATION

For ¼ cup (2 fl oz spoodle).

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>158</b>
<b>Total Fat</b>	<b>5 g</b>
Saturated Fat	1 g
Cholesterol	80 mcg
<b>Sodium</b>	<b>230 mg</b>
<b>Total Carbohydrate</b>	<b>14 g</b>
Dietary Fiber	0 g
Total Sugars	13 g
Added Sugars included	N/A
<b>Protein</b>	<b>14 g</b>
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

50 Servings	100 Servings
About 6 lb 10 oz	About 13 lb 4 oz
About 3 qt 1 ¼ cups/2 steam table pans (12" x 20" x 2 ½")	About 1 gal 2 qt 2 ½ cups/4 steam table pans (12" x 20" x 2 ½")