



# Kati-Kati Baked Chicken

## USDA Recipe for Schools

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!

**NSLP/SBP CREDITING INFORMATION**  
**1 chicken breast provides 2 oz equivalent meat.**

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Garlic powder	2½ oz	¼ cup	5 oz	½ cup	<b>1</b> 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 oz	¼ cup	4 oz	½ cup	
Ground cinnamon		2 Tbsp		¼ cup	
Ground allspice		2 Tbsp		¼ cup	
Paprika		2 Tbsp		¼ cup	
Salt		1 Tbsp 1½ tsp		3 Tbsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Red pepper flakes		1 tsp		2 tsp	
Ground black pepper		2 tsp		1 Tbsp 1 tsp	
Cayenne pepper		1 tsp		2 tsp	
Ground turmeric		1 Tbsp		2 Tbsp	
Ground cumin		¼ cup		½ cup	
Canola oil		¼ cup 2 Tbsp		¾ cup	
Frozen, cooked chicken breasts, thawed (2 oz portions)	6 lb 8 oz	50 pieces	13 lb	100 pieces	<p><b>2</b> Toss chicken portions in spice mixture. Allow chicken to marinate for at least 30 minutes.</p> <p><b>3</b> 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 50 servings, use 2 pans. For 100 servings, use 4 pans.</p> <p><b>4</b> Bake: Conventional oven: 350 °F for 10–15 minutes. Convection oven: 325 °F for 8–12 minutes.</p> <p><b>5</b> Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.</p>
Fresh parsley, minced		1½ cups	2 oz	2⅔ cups	<p><b>6</b> Remove from oven.</p> <p><b>7</b> Garnish with parsley.</p> <p><b>8</b> Critical Control Point: Hold for hot service at 135 °F or higher.</p>



INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					<p><b>9</b> Serve with Jollof Rice USDA Recipe for Schools and Sauteed Spinach and Tomatoes USDA Recipe for Schools.</p>
					<p><b>10</b> Serve 1 chicken breast (2 oz).</p>



## NUTRITION INFORMATION

for 1 chicken breast (2 oz).

NUTRIENTS	AMOUNT
<b>Calories</b>	<b>109</b>
<b>Total Fat</b>	<b>4 g</b>
Saturated Fat	1 g
Cholesterol	45 mg
<b>Sodium</b>	<b>432 mg</b>
<b>Total Carbohydrate</b>	<b>3 g</b>
Dietary Fiber	1 g
Total Sugars	1 g
Added Sugars included	N/A
<b>Protein</b>	<b>16 g</b>
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

50 Servings	100 Servings
About 6 lb 8 oz	About 13 lb
About 3 qt 1 cup/2 sheet pans (18" x 26" x 1")	About 1 gal 2 qt 2 cups/4 sheet pans (18" x 26" x 1")