



Food Service Assistants

Monterey Chicken

Recipe #E-MC01

	50 Srvgs		VEGETABLE
Ingredients			DIRECTIONS
Boneless Chicken Breasts, Raw	50 each		1. Turn oven to 400 degrees.
Mrs. Dash	1/4 Cup		2. Spray 2" baking pan with pan coating. Place chicken breasts on pan spaced evenly.
Barbecue Sauce	1 Quart + 2 Cups		3. Spray with Garlic Spray and sprinkle with Mrs. Dash seasoning.
Bacon, Pre-cooked Sliced	25 slices cut in half		4. Spray pan liner with pan coating
Monterey Jack and Cheddar Cheese Blend	1# 9 oz		5. Place pan liner with pan coating side on top of the chicken and tuck in around the chicken. Press the pan liner snug around the chicken. The chicken breast should be completely covered with the parchment paper
Tomatoes, Fresh, 6 Medium Chopped	6 Cups		6. Bake for 30-40 minutes or until the fattest part of the chicken reaches 165 degrees for 15 seconds
Cilantro, Chopped (optional)	1 Bunch		7. Top chicken breast with barbecue sauce, two 1/2 slices of bacon, and 1/2 oz cheese.
			8. Place back in the oven for 3-4 minutes or until the cheese is melted.
			9. Sprinkle 2 Tablespoons of chopped tomatoes on top of each Chicken Breast. Sprinkle with a little cilantro to add color (optional)
Each Serving Contributes 2.5 M/MA, 1/8 C R/O V			<i>Cooking Process #2 Same Day Cooking</i>