MEAL PATTERN
CONTRIBUTION

• 2 ½ oz. M/MA
• 2 oz. grain serving

YIELD

• 25 Servings

PORTION

• 1 chicken filet
• 2 oz. sauce
• 1 cup cooked whole grain penne pasta

INGREDIENTS

• Yoplait® plain yogurt (3.125 lbs.) (6.25 cups)
• Sun butter (1.12 lbs.) (2 cups)
• Soy sauce, reduced sodium (2.24 oz.) (¼ cup)
• Garlic, granulated (0.33 oz.) (1 Tbsp.)
• Cayenne pepper (0.093 oz.) (1 tsp.)
• Curry powder (1 Tbsp.)
• Sugar, white (1.1 lbs.) (¾ cup)
• Chicken breast filets, thawed (3.4375 lbs.) (25 breasts)
• Cilantro, chopped (2 oz.) (1 cup)
• Red pepper, diced (1 cup)
• Penne, whole grain, cooked (25 cups)

PREPARATION

1. Blend the yogurt, sun butter and soy sauce together until creamy. Add all the spices, including sugar to blended yogurt base.

2. In a full-size pan, shingle chicken filets. Pour mixed sauce over the chicken filets, making sure to coat. Marinate for 24 hours. Cover and keep cooled below 41 °F until ready to cook. (CCP)

3. When ready to cook, you can keep in the full-size pan chicken is marinated in or you can transfer to a sheet pan.

4. Cook at 300 °F, heat until the internal temperature of the chicken reaches 165 °F. Hold at 135 °F or higher. (CCP)

5. Just before serving sprinkle fresh chopped cilantro, red pepper over cooked chicken filets.

6. Serve 1 chicken filet and 2 oz. sauce over 1 cup cooked whole grain penne pasta.