

Honey Lime Chicken Strips

Use these chicken strips to bring a tangy citrusy kick to your Taco Tuesday. Use for fajitas, chicken burritos, nachos, or rice bowls.

Yield: 50 servings

Component Contribution: 3oz (by weight) provides 2oz M/MA

Ingredients

9 lb + 6 oz Fully Cooked Chicken Strips, Unseasoned (USDA 110462)
 2 cup Honey
 ¾ Cup Lime Juice
 1 Tbsp Salt
 2 tsp Pepper, Ground (Black or White)
 ½ Cup Lime Zest



Instructions

CCP:

Pre-service step: Thaw chicken strips under refrigeration 24-48 hours in advance.

Combine chicken strips, 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.

Place coated chicken strips on a sheet pan (18" x 26" x 1") lightly coated with pan release spray and lined with parchment paper.

Bake:

Conventional oven: 400 °F for 20-25 minutes.

Convection oven: 375 °F for 20-25 minutes.

CCP: Heat to 165 °F or higher for at least 15 seconds.

CCP: Hold for hot service at 140 °F or higher.

Serve 3oz (by weight) to each student.

Nutritionals

Calories	222	Fiber (g)	0
Total Fat (gm)	9.7	Sugars (g)	11
Saturated Fat (g)	2.4	Protein (g)	17
Cholesterol (mg)	92	Iron (mg)	0
Sodium (mg)	562	Calcium (mg)	1.8
Potassium (mg)	4.2	Vitamin A (iu*)	1
Carbohydrates (g)	18.6	Vitamin C (mg)	1.4
		Vitamin D (mcg)	0