Standardized School Lunch Recipe Form- Serves 8

Name of School : St. Paul School District Recipe Name: Crunchy Pesto Chicken

Ingredients			Directions: Include *step by step instructions*. Recipes with more than six steps will not be accepted.
	Weight	Measure	
Basil, fresh leaves; cleaned	4 oz.		Blend or puree basil.
Oil, olive		½ cups	Add oil, garlic powder and salt until creamy.
Garlic Powder		½ Tbsp	
Salt, table		Pinch	
Yogurt, vanilla; lofat		½ cups	Add yogurt and corn flakes, stir to combine
Corn flakes , crushed finely; low sodium	6 ¼ oz.	2 cups	
Chicken thighs, fresh; skin removed		8 each	In large bowl, mix chicken with sauce until well coated.
Pepper, black		¼ tsp	Place in a single layer on sheet pans, then sprinkle with pepper.
			Bake @ 375ºF for 25 minutes or until a critical control point of 165ºF is reached. and chicken is crispy on outside.

Serving Size: 1 thigh Temperature 375ºF Minutes: 25 minutes

Yield: 32 servings