

STANDARDIZED RECIPE FORM

Recipe Title: Roast Chicken and Root Vegetables with Mustard-Rosemary Sauce

Pan Size: Large roasting pan

Special Equipment: Oven, Stove, Knife

Total Yield: 150 portions

Cooking Temp: 375 F

Serving Size: 8.0 oz

Portion Utensils: #4 scoop

Cooking Method: Roasting

Cooking Time: 1 hour and 45 minutes

Ingredients	____ <u>150</u> Servings		Preparation Instructions
	Volume	Weight	
Dijon mustard	8.25 cups		1. Preheat oven to 375 F Whisk mustard, oil, and rosemary in bowl.
Olive oil	8.25 cups		2. Place chicken in large roasting pan. Brush with half of mustard mixture. 3. Roast until thermometer inserted into thickest part of thigh registers 170 F, about 1 hour 45 minutes. Meanwhile, brush large baking sheet with oil. 4. Reserve 1 tablespoon mustard mixture for sauce.
Rosemary		3lbs 1oz	5. Toss onions, turnips, and carrots with remaining mustard mixture in bowl. Spread out on baking sheet.
Chicken		200 lbs	6. Roast until tender and beginning to brown,

			stirring twice, about 1 hour. 7. Transfer chicken to platter. Spoon off fat from juices in pan and place pan atop 2 burners. 8. Whisk in broth and reserved mustard mixture. 9. Boil until reduced to 1 ¼ cups, about 5 minutes. Season with salt and pepper if desired. 10. Place chicken on platter, surround with vegetables and serve with sauce.
Onions	22.55 cups		
Turnips		37.5 lbs	
Carrots		25 lbs	
Low-salt chicken broth		13.45 lbs	

Special Instructions:

To facilitate quick cooling, chicken should be sliced (or removed from carcass) and placed in a shallow dish or plate. All vegetables and broth can be stored the same way. To reheat, put chicken in shallow pan and set oven at 325 (not too hot so it does not dry out). Check after 30 minutes and every 10 minutes after that.