



## Level 2 Cubes & Finger Foods

### Pureed Protein, Cut Shapes

### PUREED CHICKEN FINGERS

**YIELD:** 10 Servings

**PAN SIZE:** 1/2 size steam table pan (2" deep)

**PORTION SIZE:** 1 x 3 oz (90 g) serving

**PORTIONING DIRECTIONS:** For 3 oz serving, cut into 10 equal strips (10 x 3 oz strips per pan); for 2 oz (60 g) serving, cut into 14 equal strips (14 x 2 oz servings)

IMPERIAL	METRIC	INGREDIENTS
1/2 tub (1.9 lbs)	1/2 tub (850 g)	Campbell's® Primepuree® Roast Chicken, thawed
1/2 cup	125 mL	Hot Water
1/2 cup	125 mL	Hormel™ Shape & Serve®, sifted then measured
2 tbsp	30 mL	Vegetable Oil

#### METHOD:

1. Place thawed Primepuree® Roast Chicken in large bowl.
2. Add hot water and vegetable oil gradually and process to smooth consistency.
3. Mix sifted Hormel™ Shape & Serve® into puree mixture and process until well blended.
4. Generously coat steam table pan with food release.
5. Pour mixture into 1/2 steam table pan. Cover tightly with two layers of clear wrap for steamer (or one layer of each clear wrap and foil for oven) to prevent crusting during cooking.
6. If using steamer, cook for 20-25 minutes. If using convection oven, cook at 325°F (165°C) for 25-30 minutes. Ensure that product reaches internal cooking temperature of 165°F (74°C).
7. Remove from steamer or oven and allow to stand for 10 minutes before cutting. Do not allow to cool down completely before unmolding. Either cut directly in pan and remove with a spatula or flip pan onto a clean tray and cut into fingers or strips.
8. Cut into 10 equal strips to yield 10 x 3 oz (90 g) servings per pan. For 2 oz (60 g) serving, cut into 14 strips.

#### GARNISHING RECOMMENDATION:

Sweet and Sour Sauce

*Let Your Creativity Take Shape*