

Thai Roasted Chicken Drumsticks - CACFP

General Information

Recipe #	Category	Source
2020282	Lunch Entree	Local

Ingredients

Name	Quantity	Quantity + 2
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	¾ c.	
Chicken Drumstick, Uncooked, CN, 2M, 53/4.5oz, 15#, Tyson, 10009900928	25 drumstick	
Sauce, Chili, Thai Style, 4/5#, Kikkoman, 01546	1 c.	
Sauce, Sriracha, 12/17oz, 12.75#, Huy Fong, MISC089	1 tbsp.	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. The day before service or 4 hours before cooking, combine soy sauce and chicken legs. Stir until chicken is coated but not swimming in soy. Let marinate in the cooler for at least 4 hours.
2. Lay chicken on sheet trays or 18x13 inch trays and roast in a 350 degree F oven for 25-30 minutes or until the internal temperature reaches 165 degrees F.
3. In a large bowl, combine the chili sauce and sriracha and stir until combined.
4. Remove chicken from the oven and brush generously with chili sauce. Return to the oven for 5 minutes. Pour any extra sauce over the chicken once it is out of the oven. Hold hot for service

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

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



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Serving Size 1 Each Yield 25.00

Nutrition Facts

Serving Size 1 Each (104 gm)

Amount Per Serving

Calories	142.080
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% Daily Value*

Total Fat 6.022 gm	9.265%
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Saturated Fat 2.001 gm	10.007%
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Trans Fat 0.000 gm	
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Cholesterol 85.000 mg	28.333%
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Sodium 378.080 mg	15.753%
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Total Carbohydrate 7.500 gm	2.5%
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Dietary Fiber 0.022 gm	0.086%
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Total Sugars 6.805 gm	
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Includes 5.440 * gm of Added Sugars

Protein 16.590 gm	33.179%
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Vitamin A 0.000* mcg RAE	
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Vitamin C 0.000* mg	
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Vitamin D 0.100* mcg	0.5%
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Calcium 0.912* mg	0.091%
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Iron 0.331* mg	1.839%
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Potassium 405.096* mg	8.619%
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Saturated Fat % of Calories	12.678 %
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Added Sugar % of Calories	15.315 %
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* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated

01-06-2026

Created

11-14-2025

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Added Sugar Limitations

Not applicable.

Vendors

Huy Fong Foods 

Kikkoman 

Tyson Foods, Inc. 