

Pollo al Horno

Yield: 50 servings

Ingredients	Amount	Method
		1. Preheat oven to 425°F.
Chicken Bouillon Water Olive Oil Oregano Salt Pepper Garlic, minced	12½ cubes 12½ cups 1½ cups 1 tbsp 2 tbsp ¼ tsp 1½ tsp 1½ tsp 8.82 oz	2. Dissolve chicken bouillon cubes in water. Add olive oil, oregano, salt, pepper, and garlic.
Chicken Breasts	18 lbs 12 oz	3. Marinate chicken in bouillon mixture for 1 hour.
Onion Carrots	4 lbs 11 oz 12 lbs 8 oz	4. Cut onions into ¼ inch wide rings. Slice carrots into ½ inch wide sticks.
		5. Put onions and carrots in a pot for roasting. Add chicken and pour marinade over chicken and vegetables. Bake at 425°F for 20 minutes.
		6. Flip chicken over and stir vegetables. Bake until chicken reaches an internal temperature of 165°F.
		7. Remove from oven. Serve with 1 chicken breast and 1 cup vegetables on each plate.