DON'T WASH YOUR CHICKEN!



Chicken Recipe Inside!



www.drexel.edu/dontwashyourchicken

DEAR, THAT'S WHY I ALWAYS WASH THE CHICKEN BEFORE I COOK IT.

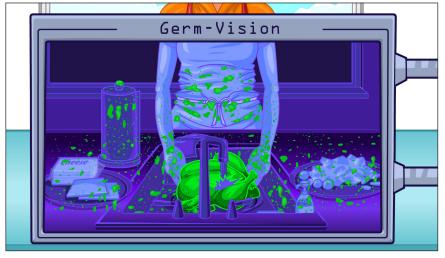


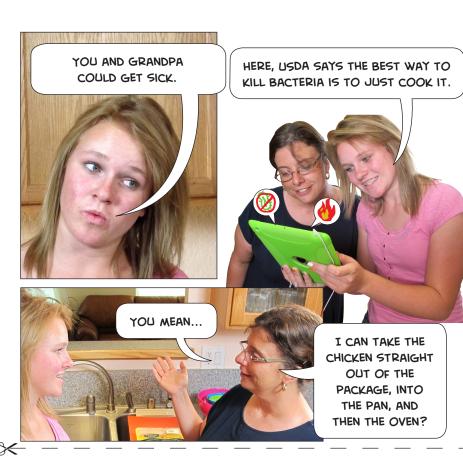


WASHING RAW CHICKEN **DOES NOT** KILL THE BACTERIA.



IF YOU COULD SEE GERMS, YOU WOULD SEE THAT WASHING POULTRY JUST SPLASHES BACTERIA ALL OVER YOU, THE KITCHEN, AND OTHER FOODS.









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Yields 10 servings Serving Size: 1 piece

Ingredients

4 pounds bone-in chicken pieces (such as thighs and drumsticks), skin removed 8 ounces yogurt, nonfat plain

1½ cup bread crumbs (or crushed cereal) nonstick cooking spray





Oven Fried Chicken

Instructions

- 1. Preheat oven to 325 degrees F.
- 2. Spray baking sheets with nonstick cooking spray.
- 3. Coat chicken with yogurt, then roll in bread crumbs or crushed cereal.
- 4. Place chicken pieces on baking sheets.
- 5. Bake in the oven for 1 hour, turning the chicken pieces after first 30 minutes or when they turn brown.



Nutrition Facts

Serving Size (117g) Servings Per Container

Amount Per Servin	g	
Calories 220	Calories	from Fat 70
		% Daily Value
Total Fat 7g		11%
Saturated Fat 2g		10%
Cholesterol 75mg		25%
Sodium 220mg		9%
Total Carbohydrate 14g		5%
Dietary Fiber ()g	0%
Sugars 1g		
Protein 24g		

Vitamin A 2%	•	Vitamin C 2%
Calcium 8%		Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Calories: 2 000 2 500

Total Fat	Less than	65g	80g
Saturated Fat	Less than		25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	ate	300g	375g
Dietary Fiber		25g	30g

Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4