



M52593 - ORI ChixPop Org Broc WG 2.0

Cafe\Entree's

**Comments:**

<b>Serving Size:</b>	8 fl oz	<b>HACCP Rule:</b>	#3 Complex Food Preparation			
<b>Amount Needed:</b>	3 gal, 3 qt, 1 cup	<b>Cooking Temp:</b>	Convection	°F	Standard (°F/°C)	°F
<b>Cooking Equipment:</b>		<b>Information:</b>				
<b>Serving Utensil:</b>	8 OZ SPOODLE SOLID	<b>Internal Temperature:</b>	Min	°F	Max	°F
<b>Serving Pan:</b>	HALF STEAM TABLE PAN 2" (12" x 10")	<b>Serving Temperature:</b>	Min	140 °F	Max	165 °F
<b>Recipe Type:</b>	POULTRY - STEWS/CHILI/STIR-FRY	<b>Holding Time:</b>	0 Hrs. 0 Mins.			
		<b>Recipe Category:</b>	ENTREES			

**Pre-Production Instructions**

Ingredients	Measures
<b>BASE</b>	
M52700 COND_Sauce, Orange SS TBSP	2 qt, 2 1/4 cup
ONIONS, YELLOW - TRIMMED, DICED	10 1/8 ozw
PEPPERS, GREEN FRESH - SEEDED, DICED	5 lb, 1 1/4 ozw
BROCCOLI, CUT FROZEN - THAWED, CHOPPED	5 lb, 11 1/2 ozw
CHICKEN POPCORN, BREADED FC WG	13 lb, 4 3/4 ozw
GARLIC, CHOPPED IN WATER	2 1/2 ozw
SPICE, PEPPER RED CRUSHED	2 1/2 tsp
SAUCE, SOY LS	1/4 cup, 1 tbl
Group Instructions:	

**Assembly Instructions**

Prepare sub-assembly recipe(s).

CCP: Hold at 140 F or higher for service.

Onion - cut into 1/2 inch squares  
 Peppers - seed, cut into 1/2 inch squares  
 Broccoli - thaw, drain

CCP: Hold at 41 F or lower for service.

Preheat conv oven to 375 F or std oven to 425 F.  
 On parchment-lined sheet pan(s), place frozen chicken in single layer.  
 Bake until internal temperature reaches 140 F for 15 seconds, conv oven 6-8 minutes or std oven 8-10 minutes.  
 CCP: Heat to 140 F for 15 seconds.  
 CCP: Hold at 140 F or higher for service.  
 Cover. Keep hot for service.

In saute pan coated with cooking spray over medium-high heat. Add onion, peppers and garlic. Stir-fry until tender-crisp, 2-3 minutes.  
 Add broccoli. Stir-fry 1-2 minutes.  
 Add chili flakes, soy sauce and orange sauce. Cook until heated to 140 F, 2-3 minutes.  
 Add chicken. Toss to mix

CCP: Heat to 140 F for at least 15 seconds.  
 CCP: Hold at 140 F or higher for service.

**Distributions**

Amount	Station	Sub-assembly of	Serving Size	Date	Meal Period	No of Portions
3 gal, 3 qt, 1 cup	Entree's		8 fl oz		Lunch	61

**Nutritional Information (Per Serving)**

Calories (kcal)	Saturated Fat (g)	% of Calories From Sat Fat	Sodium (mg)
356.794	2.835	7.151 %	556.620

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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