

# CHICKEN EGG ROLL - 2 EGG ROLLS

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. enriched grains, ¼ cup other vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 2 egg rolls

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES  
(OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Egg Roll, Chicken, #1106	100 egg rolls
Pan Release Spray, Vegetable Oil, #2514	10 second spray

**DIRECTIONS**

1. Preheat the oven to the desired temperature.
2. Place frozen egg rolls on sheet pan lined with parchment paper or sprayed with food release spray.  
CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
3. Bake the egg rolls according to the directions on the package and/or case.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer's instructions on the package or case have a higher temperature, follow those recommendations.
4. Place the egg rolls in steamtable pans. Loosely cover them with aluminum foil or punch holes in aluminum foil to prevent the product from becoming soggy.
5. Portion 2 egg rolls per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. enriched grains, ¼ cup of other vegetable.  
Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**NUTRIENTS PER SERVING**

Calories	380	Dietary Fiber	4.00 g	Sodium	760.00 mg	Sat. Fat	1.00 g
Carbohydrates	44.00 g	Protein	20.00 g	Total Fat	14.00 g	Trans Fat	0.00 g