

CHICKEN CHUNKS WITH GENERAL TSO SAUCE

MEAL COMPONENT CONTRIBUTION:

2 oz meat/meat alternate, 1 oz whole grain

NUMBER OF PORTIONS: 40 **SIZE OF PORTION:** 4 Chunks**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 40 SERVINGS)
Chicken Chunk Fritter, WGR FC #1037	10 pounds
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Sauce, General Tso, FRZ, DC, #1704	1 bag , 5 lbs

DIRECTIONS

- Preheat oven to desired temperature, according to chicken package/case instructions.
Place frozen chicken chunks in a single layer on lined sheet pan (18" x 26" x 1") coated with food release spray.
Prepare in batches of 10 lb. to maintain quality.
10 lb. of chicken chunks are mixed with 1 bag of sauce.
- Bake chicken chunks according to package and/or case directions.
Remove from oven and cover pans with aluminum foil. Cut holes in aluminum foil.
Place in warmer until ready to combine with sauce.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Heat bags of sauce in steamer or large pot of boiling water according to package and/or case instructions.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.
- Just prior to serving combine the prepared 10 lb. bag of chicken chunks with the prepared 1 bag of General Tso sauce. Place on serving line immediately.
For best quality, chicken chunks and sauce should be combined just prior to placing on line.
- Portion 4 chicken chunks with sauce per serving. Each portion provides 2 oz. eq. meat/meat alternate and 1 oz. eq. whole grain.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

NUTRIENTS PER SERVING

Calories	304	Dietary Fiber	0.99 g	Sodium	825.00 mg	Sat. Fat	0.94 g
Carbohydrates	37.89 g	Protein	15.92 g	Total Fat	11.24 g	Trans Fat	0.02 g