

CHICKEN CHUNKS WITH GENERAL TSO'S 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, Frozen, DC, #1704	1 bag , 5 pounds

DIRECTIONS

- Preheat the oven to the desired temperature, according to the chicken package/case instructions.
Place frozen chicken chunks in a single layer on a lined sheet pan (18" x 26" x 1") coated with food release spray.
Prepare in batches of 10 pounds of chicken to maintain quality. (10 pounds of chicken chunks are mixed with one bag of sauce.)
- Bake the chicken chunks according to package and/or case directions.
Remove from oven and the cover pans with aluminum foil. Cut holes in aluminum foil.
Place the chicken in warmer until ready to combine the chicken with the 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 the steamer or large pot of boiling water according to package and/or case directions.
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 service combine the prepared 10-pound bag of chicken chunks with the prepared one bag of General Tso's sauce. Place the General Tso's Chicken on the serving line immediately.
For best quality, the chicken chunks and sauce should be combined just prior to placing on the serving line.
- Portion four 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 the 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.

PRODUCTION NOTES

For best quality, chicken chunks and sauce should be combined just prior to placing on the line.

PURCHASING GUIDE

If changes are made in the ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	234	Dietary Fiber	1.00 g	Sodium	397.27 mg	Sat. Fat	1.00 g
Carbohydrates	20.00 g	Protein	16.00 g	Total Fat	11.00 g	Trans Fat	0.00 g