

CHICKEN PIECES IN KOREAN BBQ SAUCE

MEAL COMPONENT CONTRIBUTION:

2 oz eq. meat/meat alternate, 1 oz eq. 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, Korean BBQ, Frozen, #1705	1 bag

DIRECTIONS

- Preheat oven to desired temperature, according to chicken package 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.
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 10 lb. bag of prepared chicken chunks with 1 bag of prepared Korean BBQ sauce.
Place on serving line immediately.
For best quality, chicken chunks and sauce should be combined just prior to placing on line.
- Portion four chicken chunks with sauce for 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	290	Dietary Fiber	0.99 g	Sodium	785.00 mg	Sat. Fat	0.74 g
Carbohydrates	35.89 g	Protein	15.92 g	Total Fat	9.24 g	Trans Fat	0.02 g