

CHICKEN CHUNKS WITH ORANGE SAUCE

MEAL COMPONENT CONTRIBUTION:

2 oz eq. meat/meat alternate, 1 oz eq. whole grains

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, Orange, FRZ, DC, #1706	1 bag , 5 lbs

DIRECTIONS

- Preheat the oven to the desired temperature according to the chicken package and/or case instructions.
- Place the frozen chicken chunks in a single layer on a lined sheet pan (18" x 26" x 1") that has been coated with food release spray.
Prepare in batches of 10 pounds of chicken to maintain quality.
Each 10 pounds of chicken chunks are mixed with 1 bag of sauce.
- Bake the chicken chunks according to the package and/or case directions.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

- Remove the chicken from the oven and cover the pans with aluminum foil. Cut holes in the aluminum foil. Place the chicken in a warmer until ready to combine the chicken with the sauce.

CCP: Cover and maintain at a minimum temperature of 135 degrees F or higher.

- Heat the bag(s) of sauce in the 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 the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

- Just prior to serving combine the prepared 10-pound bag of chicken chunks with the prepared 1 bag of Orange Sauce. Place on serving line immediately.
For best quality, chicken chunks and sauce should be combined just prior to placing the Chicken in Orange Sauce on the serving 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	284	Dietary Fiber	0.99 g	Sodium	625.00 mg	Sat. Fat	0.74 g
Carbohydrates	35.89 g	Protein	15.92 g	Total Fat	9.24 g	Trans Fat	0.02 g