

MANDARIN CHICKEN



MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 32 **SIZE OF PORTION:** #6 Scoop**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 32 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Chicken, Mandarin, Frozen, #1023	1 bag
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DIRECTIONS

- Spray sheet pans with food release spray.
- Place the frozen chicken pieces on sheetpans (18" x 26" x 1") that have been lined with pan liner or coated with food release spray. (Prepare in batches to maintain quality.)
- Bake the chicken pieces 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.
- Transfer the chicken to full size steamtable pan. Cover the chicken pieces and hold them in a warmer until ready for assembly.

CCP: Cover and maintain the product 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 the 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 service, combine the chicken pieces with the prepared Mandarin Sauce (one bag of sauce for every 32 portions of chicken pieces). For best quality, chicken pieces and sauce should be combined just prior to placing on the serving line.

CCP: Cover and hold for service at 135 degrees F or higher.
- Portion a #6 scoop of chicken and sauce per serving. One portion provides 2 oz. eq. meat/meat alternate.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled 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. For best quality, combined Chicken and Orange Sauce should be discarded.

PRODUCTION NOTES

- One bag of chicken pieces is combined with one bag of sauce for service. Prepare chicken pieces and sauce according to package and or case directions.
- Prepare in batches to maintain quality.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

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MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	151	Dietary Fiber	0.00 g	Sodium	302.00 mg	Sat. Fat	0.00 g
Carbohydrates	20.00 g	Protein	11.00 g	Total Fat	3.00 g	Trans Fat	0.00 g