

CHICKEN CHUNKS IN GENERAL TSO SAUCE(SS

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, General Tso's, Shelf Stable, #2267	1 quart + 3 1/2 cups

DIRECTIONS

- Preheat the oven to the desired temperature according to the directions on the chicken package. Place the frozen chicken chunks in a single layer on a sheet pan (18" x 26" x 1") that has been coated with food release spray. Prepare in batches of 10 pounds to maintain quality. (10 pounds of chicken chunks are mixed with 1 bag of sauce.)
- Bake the chicken chunks according to the package and/or case directions.
 - Remove the chicken from the oven and cover the pans with aluminum foil.
 - Cut holes in aluminum foil.
 - Place the chicken in a warmer until ready to combine the pieces 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 the sauce in a large pan according to the directions on the package and/or case instructions.

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- Just prior to service, combine one 10-pound bag of prepared chicken chunks with the prepared General Tso's Sauce. Place the chicken pieces and sauce on the serving line immediately. For best quality, the chicken pieces and sauce should be combined just prior to placing them on the serving line.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
- Portion four chicken pieces 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. For best quality, leftovers should be discarded. If the facility keeps the leftovers, they 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, the chicken pieces and sauce should be combined just prior to placing them on the line. Place on the serving line immediately.

PURCHASING GUIDE

Refer to the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

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

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NUTRIENTS PER SERVING

Calories	324	Dietary Fiber	0.99 g	Sodium	756.90 mg	Sat. Fat	1.00 g
Carbohydrates	43.89 g	Protein	15.92 g	Total Fat	10.94 g	Trans Fat	0.00 g