

# CHICKEN EGG ROLL - 1 EGG ROLL

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup other vegetable

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 egg roll

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Egg Roll, Chicken, #1106	50 egg rolls
Pan Release Spray, Vegetable Oil, #2514	10 second spray

**DIRECTIONS**

1. Preheat the oven to the desired temperature.
2. Place frozen egg rolls in a single layer on sheet pan lined with parchment paper or sprayed with food release spray.
3. Bake the egg rolls according to the directions on the package and/or case.  
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer's instructions on the package or case have a higher temperature, follow those recommendations.
4. Place the egg rolls in steamtable pans. Loosely cover the pan with aluminum foil or punch holes in the foil to prevent the product from becoming soggy.  
CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes.
5. Portion 1 egg roll per serving. Each portion provides 1 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup of other vegetables.  
Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Discard any leftovers.

**NUTRIENTS PER SERVING**

Calories	190	Dietary Fiber	2.00 g	Sodium	380.00 mg	Sat. Fat	0.50 g
Carbohydrates	22.00 g	Protein	10.00 g	Total Fat	7.00 g	Trans Fat	0.00 g