Chicken Stir Fry

Recipe:	R-0813	HACCP Process:	Same Day Service			
# of Servings:	88.00	Serving Size:	4 oz	Source:	LOCAL	
		Fat Change %:	0.00	Moisture Change %:	0.00	
		*** Incomplete Cos	st Per Serving ***			
Inventory Item Code	Ingredients	Meas		Directions		
Spice, Oil, Canola		1 CU	Р	1. Heat oil in tilt skillet. A peppers/onions and b		
	Pepper/Onion Blend, Frozen Vegetable, Broccoli Florets, Frozen		3			
			3			
Chicken Strips, Cooked, Frz, USDA		USDA 20 LE	3	Add in chicken strips and mix well. Spr salt, garlic powder and ginger. Mix well		
	Salt, Table Spice, Garlic Powder		UP			
	Spice, Ginger, ground		SP			
	Water, Hot	2 QU	ART + 2 CUP	 Add chicken base to v Pour this onto the mix internal temperature ro WILL NEED TO MAKI 	ture and cook until eaches 165°. YOU	
	Spice, Base, Chicken	1-1/2	OZ			
	Sauce, Soy		P + 1/4 CUP	 While the mixture is canother chicken broth sauce, sugar and corr Add this mixture to ch chicken and vegetable thick sauce. 	mixture. Then add soy istarch. icken and stir until	
	Cornstarch	1 CU	P + 1/4 CUP			
	Sugar, White, Granulated, 2	5# 1 CU	P + 1/4 CUP			
	Water, Hot					
	Spice, Base, Chicken					
				 Serve immediately wit Great over Fried rice of 	•	
	Spice, Base, Chicken	1-1/2	OZ	(No Directions)		
	Water, Hot		ART + 2 CUP	(No Directions)		

Notes

Production Notes:Record amounts prepared on production record and amounts leftover with temps!Serving Notes:Serve 1/2 cup with 4 oz. SPOODLE.

Nutrients Per Se	rving:	(per 4 oz)			
Calories	210.535	Trans Fat (gm)	0.018	Iron (mg)	0.788*
Protein (gm)	21.593	Chol (mg)	67.744	Calc (mg)	49.992*
Carb (gm)	13.990	Vit A (IU)	865.949*	Sodium (mg)	758.481
Tot Fat (gm)	8.638	VitC (mg)	46.522*	Fiber (gm)	3.466
Sat Fat (gm)	3.324			Sugars (gm)	6.491

Note: * means nutrient data is missing or not available.

Meal Components:						
Vegetables (Cups)						
Fruit (Cups)	Dark Green	Red/Orange	Beans/Peas	Starchy	Other	
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	2.000	Fluid Milk (Cups)	

Peanuts (Avoid if have peanut allergy), Wheat, Soybeans