

Chicken Cherryaki

D083c000 D83c Cherriyaki Chicken Woodles

Category: Custobar Proteins

Serves: 50 (#4)

HACCP Process: Process #3 (Complex Food Preparation)



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Gluten/Wheat, Sesame, Soy	None	None

#	INGREDIENTS	INSTRUCTIONS
1		Dice all vegetables to 1/4inch. Collect equipment. Weigh or measure all ingredients and have them close to hand when preparing the recipe.
2	5 5/8 x Tbsp of Oil sesame 1gal asianpride 608730 1 quart 2 cups 4 tablespoons of Peppers grn bell lg 1.11bu 30lb PEAK 875407 1 quart 2 cups 4 tablespoons of Broccoli florets 4/3lb PEAK 880569 1 quart 2 cups 4 tablespoons of Tomato 5X6 25lb Peak 878065 6 1/4 pounds of Chicken thigh fire braised 2 pc 2/5lb.avg Hormel65009 354300	Combine chicken and diced vegetables with sesame oil and roast in 400F for 15 minutes on sheet pans with no liner. Place ingredients in a well-spaced single layer, using multiple pans if necessary.
3	1 1/2 teaspoons of Sauce soy tamari gf plas bottle 1/5gal KIKKOMAN 491745 3/4 teaspoon of Spice Gran Garlic 6/25oz SpiceCL McCormick52043 949951 8 tablespoons 1 teaspoon of Sugar brown light 12/2lb bag Domino400592 994414 5 tablespoons 1 3/4 teaspoons of Honey light amber jug 6/5lb SLVR SRC 267805 1 quart 1 cup 8 tablespoons 2 3/4 teaspoons of Sauce teriyaki 4/64floz sweetbabyray 447533 11 1/8 x can of Cherry filling & topping Meijer	In a stock pot or tilt skillet, add all other ingredients and mix well. Bring to a simmer, stirring gently often.
4	1 quart 2 tablespoons 2 teaspoons of Tap water 8 tablespoons 1 teaspoon of Corn Starch 24/1lb Argo2001561 54035	Use half the tap water to lightly deglaze the roasting pans as they come out of the oven. This helps build flavor into the sauce while also making cleaning the pans a little easier. Use the other half of the water to combine with the cornstarch to make a slurry for thickening the sauce when all ingredients are combined and simmering.
5	33 1/3 x cake of Noodle ramen wg 48/1 CT Woodles 903532	Serve #4spoodle (8floz) over 1c rice or soba noodles for 2oz GB.

455 cal, .25g sat fat, 795mg sodium, 82g carbs

SERVING SIZE	MEAL CONTRIBUTION
#4	2.000 oz Meats/Meat Alternates, 2.000 oz Grains, 2.000 oz Whole Grain-Rich (Grains), 0.375 cups Vegetables, 0.375 cups Other (Vegetables)