

Cooking for Kids

Recipe Sizing Report

000136 - Orange Chicken :	Components	Attributes
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: 1/2 CUP	Meat/Alt: 2 oz Grains: Fruit: Vegetable: 0.5 cup Milk:	

Ingredients	Measures	Instructions
051521 Chicken, Fajita Seasoned Strips, Cooked,... 004058 OIL, SESAME, SALAD OR COOKING..... 799939 GARLIC, RAW..... 011216 GINGER ROOT, RAW.....	7 lbs + 14 ozs 1 1/4 cups 2 1/2 OZS (minced) 2 1/2 ozs	1. In a large pot, heat sesame oil over medium heat. Add garlic and ginger. Cook for 1 minute.
014429 WATER, MUNICIPAL..... 799989 BASE, CHICKEN, LOW SODIUM..... 121056 Orange 100% Juice..... 902960 Sauce, Soy, Low Sodium..... 902953 Vinegar, Rice Wine..... 901530 SUGARS, BROWN, LIGHT.....	1 qt 1 1/4 ozs 8 ozs 1 cup + 2 ozs 3/4 cup 5 ozs	2. Add water, chicken base, orange juice, soy sauce, brown sugar and vinegar. Let simmer for 20 minutes.
014429 WATER, MUNICIPAL..... 020027 CORNSTARCH.....	3/4 cup 8 fl oz 1 cup	3. Mix together water and corn starch into a slurry. Add to orange mixture stirring constantly until incorporated. Do not boil! Once sauce is thickened, remove from heat.
011124 CARROTS, RAW..... 011821 PEPPERS, SWEET, RED, RAW..... 011090 BROCCOLI, RAW.....	2 lbs 2 lbs 2 lbs	4. Wash carrots and shred, wash peppers and slice into julienne, wash broccoli and cut into florets. Sauté together for 7 minutes.
		5. Add chicken and heat to 165° F. Combine with sauce and pour into hotel pans for service.

*Nutrients are based upon 1 Portion Size (1/2 CUP)

Calories	191 kcal	Cholesterol	55 mg	Sugars	*4.4* g	Calcium	52.34 mg	41.42%	Calories from Total Fat
Total Fat	8.77 g	Sodium	667 mg	Protein	14.79 g	Iron	0.61 mg	10.86%	Calories from Saturated Fat
Saturated Fat	2.30 g	Carbohydrates	12.73 g	Vitamin A	3713.9 IU	Water ¹	*73.64* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	1.55 g	Vitamin C	41.0 mg	Ash ¹	*0.49* g	26.70%	Calories from Carbohydrates
								31.03%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.