000471 - Chicken Tikka CACFP :	Components	Attributes	Allergens	Allergens	Allergens
000471 - CHICKEH TIKKA CACFF.	Components		Present	Absent	Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains:				? - Egg
Size of Portion: 1/2 CUP	Fruit:				? - Peanut
	Vegetable: 0.5 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
051520 Chicken, Diced, Cooked, Frozen	4 lbs + 1/2 oz	1. Mix together chicken, lime juice, and yogurt. Let marinate for at least one
009161 LIME JUC,CND OR BTLD,UNSWTND	1/3 cup + 3 3/8 tsp	hour.
001117 YOGURT,PLN,LOFAT	1 7/8 cups	2. Spread chicken onto sheet tray, or 9 x 13 inch tray, and bake at 350° F for about 30 minutes.
011282 ONIONS,RAW	1 CUP	3. Dice onion and sauté with oil in medium pot while chicken is cooking. Add
050385 OIL, VEGETABLE	5/8 cup	in spices (except for curry powder and save 1/2 of the salt). Stir to combine
799986 SALT, KOSHER	2 3/8 tsp	and cook about 2 minutes.
002030 PEPPER,BLACK	3/4 TSP (ground)	
002025 NUTMEG,GROUND	3/4 tsp	
002006 SPICES,CARDAMOM	2 3/8 TSP (ground)	
011165 CORIANDER (CILANTRO) LEAVES,RAW	3/4 cup + 1 TBSP (CHOPPED)	
051504 Tomatoes, Diced, No Salt Added, Canned	4 2/3 cups	4. Add in drained tomatoes and milk. Bring mixture to a boil. Reduce heat to
001175 MILK,FLUID,1% FAT,WO/ ADDED VIT A & VIT	3/4 cup + 1 Tbsp	a simmer.
011135 CAULIFLOWER,RAW	9 1/2 cup chopped (1/2" pieces)	5. In a large bowl, toss together cauliflower, remainder of salt, and curry
002015 CURRY POWDER	2 Tbsp + 1 1/4 tsp	powder. Spread onto sheet tray, or 9 x 13 inch tray, and roast in the oven at 375° F for 15 minutes.
		6. Combine cauliflower and chicken mixture. Hold hot for service.

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

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Calories	181 kcal	Cholesterol	56 mg	Sugars	*3.9* g	Calcium	67.13 mg	42.42% Calories from Total Fat
Total Fat	8.53 g	Sodium	259 mg	Protein	18.09 g	Iron	1.12 mg	5.49% Calories from Saturated Fat
Saturated Fat	1.10 g	Carbohydrates	7.00 g	Vitamin A	332.0 IU	Water <sup>1</sup>	*70.94* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.75 g	Vitamin C	27.1 mg	Ash <sup>1</sup>	*0.69* g	15.48% Calories from Carbohydrates
								39.97% 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
- <sup>1</sup> denotes optional nutrient values
- <sup>2</sup> 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.