000505 - Korean BBQ Chickn Sndwch CACFP :	Components	Attributes	Allergens	Allergens	Allergens
000303 - Rolean BBQ Cilickii Shuwch CACFF.	Components	Attributes	Present	Absent	Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains: 2 oz				? - Egg
Size of Portion: 1 Each	Fruit:				? - Peanut
	Vegetable:				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
002030 PEPPER,BLACK	1/4 TSP (ground)	1. In a large pot, combine pepper, celery seed, mustard powder, onion powder, brown
002007 CELERY SEED	1/4 tsp	sugar, cornstarch, hoisin, vinegars, and catsup and stir until fully combined. Simmer for 15
901031 MUSTARD,POWDER/DRY	1/4 tsp	minutes.
002026 ONION POWDER	1/4 tsp	
901530 SUGARS,BROWN,LIGHT	2 1/4 TSP (packed)	
020027 CORNSTARCH	2 Tbsp	
006175 SAUCE,HOISIN,RTS	1/2 cup + 2 Tbsp	
002048 VINEGAR,CIDER	1 Tbsp	
902953 Vinegar, Rice Wine	1 Tbsp	
011949 CATSUP,LOW SODIUM	1/2 cup	
902957 Chicken, Shredded	3 lbs + 8 ozs	2. Place chicken in hotel pan(s), or 12 x 20 inch pan(s), and pour sauce mixture over. Bake in a 350°F oven for 25 minutes or until internal temperature reaches 165°.F
902962 Bread, Whole Grain Bun 2oz	25 Each	3. To serve, place 3 oz of chicken mixture on each bun. Hold hot for service.

*Nutrients are based upon 1 Portion Size (1 Each)

Mutherite are based aport in order bize (i East)									
Calories	246 kcal	Cholesterol	46 mg	Sugars	*4.9* g	Calcium	64.00 mg	21.26%	Calories from Total Fat
Total Fat	5.81 g	Sodium	421 mg	Protein	18.54 g	Iron	2.28 mg	3.86%	Calories from Saturated Fat
Saturated Fat	1.06 g	Carbohydrates	31.38 g	Vitamin A	*29.2* IU	Water ¹	*7.18* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	3.22 g	Vitamin C	1.5 mg	Ash ¹	*0.49* g	51.02%	Calories from Carbohydrates
								30.15%	Calories from Protein

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

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.

^{* -} 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.