


# Chicken Pad Thai - CACFP

## General Information

Recipe #	Category	Source
1993874	Lunch Entree 	Local

## Ingredients

Name	Quantity	Quantity + 2
Pasta, whole grain, 51% whole wheat, remaining enriched semolina, dry (Includes foods for USDA's Food Distribution Program)	1 ¼ c., 2 tbsp., 2 ¼ tsp. spaghetti	
Vegetable oil, palm kernel	1 tbsp.	
Oil, sesame, salad or cooking	¾ tsp.	
Garlic, raw	1 ½ tsp.	
Ginger root, raw	1 ½ tsp.	
Cabbage, raw	3 tbsp., 2 ⅝ tsp. shredded	
Carrots, raw	1 tbsp., 2 ⅞ tsp. grated	
Peppers, sweet, green, raw	1 tbsp., 2 ⅞ tsp. chopped	
Onions, raw	1 tbsp., 2 ⅞ tsp. chopped	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	8 ¼ oz.	
Spices, pepper, black	< ⅛ tsp. ground	
 Asian Sauce - CACFP	3 ⅝ oz.	
Vegetable oil, palm kernel	¼ tsp.	
Garlic, raw	⅝ tsp.	
Ginger root, raw	1 ⅞ tsp.	
Spices, pepper, red or cayenne	¼ tsp.	
Sauce, hoisin, ready-to-serve	⅞ tsp.	
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	⅓ c., 1 ⅓ tsp.	
Honey	⅝ tsp.	
Lime juice, raw	2 ¼ tsp.	
Vinegar, distilled	2 ¼ tsp.	
Cornstarch	⅞ tsp.	
Beverages, water, tap, drinking	1 tbsp., 1 ⅝ tsp.	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Prepare noodles according to package instructions.
2. In a large pan over medium- high heat, add oil, minced garlic, and ginger. Saute for 30 seconds. Add cabbage, carrots, peppers, and onions and saute until vegetables are slightly tender about 5 minutes.
3. When the mixture is half cooked, add noodles, chicken, black pepper, and Asian Sauce (see recipe for Asian Sauce). Stir all ingredients together until noodles are fully coated. Hold hot for service.



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Serving Size	Yield
1/2 Cup	6.00

## Nutrition Facts

Serving Size 1/2 Cup (107 gm)		
Amount Per Serving		
Calories		209.121
		% Daily Value*
Total Fat	5.540 gm	8.523%
Saturated Fat	2.531 gm	12.654%
Trans Fat	0.001* gm	
Cholesterol	22.973* mg	7.658%
Sodium	487.602 mg	20.317%
Total Carbohydrate	26.473 gm	8.824%
Dietary Fiber	3.649 gm	14.596%
Total Sugars	2.640 gm	
Includes 0.522 * gm of Added Sugars		
Protein	13.965 gm	27.931%
Vitamin A	19.985* mcg RAE	2.221%
Vitamin C	4.646* mg	7.743%
Vitamin D	0.000* mcg	
Calcium	18.714 mg	1.871%
Iron	1.587 mg	8.815%
Potassium	791.211 mg	16.834%
Saturated Fat % of Calories		10.892 %
Added Sugar % of Calories		0.998 %

\* Indicates missing Nutrient Information.  
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

## Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

Food prep areas, Equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

[insert storage & handling instructions from ingredient file]. Place product in a single layer on a clean pan.

Preheat oven [insert oven type & oven temp from ingredient file].

Place in oven and bake [insert heating instructions from ingredient file].

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated  
01-04-2026

Created  
10-16-2025

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Tyson Foods, Inc. 🇺🇸

Edit Recipe