

Orange Chicken - CACFP

General Information

Recipe #	Category	Source
2013962	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Oil, sesame, salad or cooking	2 tbsp.	
Garlic, raw	2 tbsp.	
Ginger root, raw	3 tbsp.	
Beverages, water, tap, municipal	1 c.	
Soup, chicken broth or bouillon, dry	2 tbsp.	
Beverages, Orange juice, light, No pulp	4 fl oz	
Soy sauce, reduced sodium, made from hydrolyzed vegetable protein	2 tbsp.	
Sugars, brown	2 tbsp., 2 tsp. packed	
Vinegar, Rice, 4/1 gal, 33.68#, Kikkoman, 02020	2 tbsp., 2 tsp.	
Beverages, water, tap, municipal	2 tbsp.	
Corn Starch, Box, 24/1lb, Monarch, 884686	½ oz.	
Carrots, raw	9 oz.	
Peppers, sweet, red, raw	10 ½ oz.	
Broccoli, raw	1 lbs.	
Chicken Strips, Fajita, FC, CN, 2M, 171/2.8oz, 30#, Tyson, 10035220928	2 lbs., 3 oz.	
Spices, pepper, black	¼ tsp. ground	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. In a large pot, heat sesame oil over medium heat. Add garlic and ginger. Cook for 1 minute.
2. Add water, chicken base, orange juice, soy sauce, brown sugar, and vinegar. Let simmer for 20 minutes.
3. Mix together water and cornstarch into a slurry. Add to the orange mixture, stirring constantly until incorporated. Do not boil. Once sauce is thickened, remove from heat.
4. Wash, peel, and shred carrots. Wash and julienne peppers and wash broccoli and cut into florets. Saute together for 7 minutes with black pepper.
5. Add chicken and heat to 165 degrees F. Combine with sauce and pour into 12x20 inch pans or hotel pan, hold hot for service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

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 products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to



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Serving Size	Yield
1/2 Cup	25.00

Nutrition Facts

Serving Size 1/2 Cup (103 gm)		
Amount Per Serving		
Calories		97.441
		% Daily Value*
Total Fat	4.603 gm	7.081%
Saturated Fat	1.150 gm	5.748%
Trans Fat	0.000* gm	
Cholesterol	37.862 mg	12.621%
Sodium	319.874 mg	13.328%
Total Carbohydrate	6.714 gm	2.238%
Dietary Fiber	1.046 gm	4.183%
Total Sugars	3.118 gm	
Includes 1.414 * gm of Added Sugars		
Protein	8.533 gm	17.066%
Vitamin A	110.023* mcg RAE	12.225%
Vitamin C	33.685* mg	56.141%
Vitamin D	0.000* mcg	
Calcium	21.467* mg	2.147%
Iron	0.253* mg	1.405%
Potassium	279.585* mg	5.949%
Saturated Fat % of Calories		10.618 %
Added Sugar % of Calories		5.804 %
* 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	

prevent cross-contamination.

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.

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

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: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

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

Dates

Last Updated
01-06-2026


Created
11-04-2025


Dark Green	0.125 cups
Red/Orange	0.125 cups


Added Sugar Limitations i

Not applicable.

Vendors

Kikkoman 

Tyson Foods, Inc. 

US Foods 

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