

# Chicken Curry - CACFP

## General Information

Recipe #	Category	Source
1977227	Lunch Entree	Local

## Ingredients

Name	Quantity	+ Quantity 2
Spices, curry powder	1 1/2 tsp.	
Spices, garlic powder	3/8 tsp.	
Spices, onion powder	3/8 tsp.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	3/4 tsp. dry	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	8 1/4 oz.	
Soup, chicken broth, low sodium, canned	1 pt., 1/2 c., 2 tbsp., 3/4 tsp.	
Beverages, water, tap, municipal	1 1/2 tsp.	
Corn Starch, Box, 24/1lb, Monarch, 884686	1/8 oz.	
Onions, raw	2 2/3 oz.	
Garlic, raw	3/8 tsp.	
Vegetable oil, palm kernel	3/8 tsp.	
Vinegar, cider	1 1/2 tsp.	
Coriander (cilantro) leaves, raw	1 tbsp.	



## Preparation Instructions

### HACCP Process: #2 - Same Day Service

1. Toss seasonings with chicken as a dry rub to infuse flavor. Let marinate overnight or 2 hours in the refrigerator covered with plastic wrap.
2. Julienne onions and mince garlic. In a large skillet, saute onions for 5 minutes, add chicken and garlic. Cook for an additional 2-3 minutes.
3. In a saucepan, heat chicken broth. Bring to a simmer. In a small bowl, whisk cornstarch and water to make a slurry. Add to chicken stock, whisking until thickened and smooth.
4. Put chicken mixture in a large rectangular pan. Pour chicken stock mixture over. Bake at 350 degrees F for 15-20 minutes covered until chicken reaches 165 degrees F. Toss in vinegar and cilantro. Hold hot for service.

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.

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

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Serving Size 0.25 Cup Yield 6.00

## Nutrition Facts

Serving Size 0.25 Cup (161 gm)

Amount Per Serving

Calories 83.916

% Daily Value\*

Total Fat 2.826 gm 4.347%

Saturated Fat 0.884 gm 4.419%

Trans Fat 0.000\* gm

Cholesterol 22.950 mg 7.65%

Sodium 152.827 mg 6.368%

Total Carbohydrate 3.842 gm 1.281%

Dietary Fiber 0.514 gm 2.056%

Total Sugars 0.701 gm

Includes 0.000 \* gm of Added Sugars

Protein 11.099 gm 22.197%

Vitamin A 0.544\* mcg RAE 0.06%

Vitamin C 1.059\* mg 1.764%

Vitamin D 0.000\* mcg

Calcium 15.917\* mg 1.592%

Iron 0.823\* mg 4.571%

Potassium 341.955\* mg 7.276%

Saturated Fat % of Calories 9.479 %

Added Sugar % of Calories 0.000 %

\* 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

well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Place product in a single layer on a clean pan.

Preheat oven.

Place in oven and bake.

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

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**Last Updated**

01-05-2026

**Created**

09-18-2025

## Added Sugar Limitations

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Not applicable.

## Vendors

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Hidden Valley Kitchens 

Tyson Foods, Inc. 

US Foods 

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