

# Chicken Kung Pao - NSLP

## General Information

Recipe #	Category	Source
1977316	Lunch Entree	Local

## Ingredients

Name	Quantity	+ 2
Garlic, raw	1/3 c., 2 tsp.	
Ginger root, raw	1/4 c.	
Onions, spring or scallions (includes tops and bulb), raw	1 pt. chopped	
Peppers, sweet, red, raw	5 lbs., 4 oz.	
Oil, sesame, salad or cooking	1/3 c., 2 tsp.	
Sauce, hoisin, ready-to-serve	1 c.	
Sauce, teriyaki, ready-to-serve	1/2 c., 2 tbsp., 1 3/4 tsp.	
Sugars, brown	1/4 c. packed	
Vinegar, Rice, 4/1 gal, 33.68#, Kikkoman, 02020	1/3 c., 2 tsp.	
Corn Starch, Box, 24/1lb, Monarch, 884686	3/4 oz.	
Beverages, water, tap, municipal	1/2 c.	
Chicken Pulled, 65 Dark/35 White, Low Sodium, FC, 2M, 73/2.2oz, 10#, Tyson, 10460210928	6 lbs., 14 oz.	
Spices, pepper, red or cayenne	1 tsp.	
Sambal Oelek	2 tbsp.	



## Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Mince garlic and ginger, dice green onions, and medium dice red bell peppers.
2. In a saucepan combine sesame oil, hoisin, teriyaki, brown sugar, vinegar, garlic, and ginger. Mix together and bring to a boil.
3. In a small bowl, mix cornstarch and water to make a slurry. Pour into sauce mixture, stirring constantly until smooth and thickened.
4. Divide chicken and peppers into hotel pans. Bake in a 350 degree F oven for 20-30 minutes until the internal temperature reaches 165 degrees F.
5. Remove from oven and pour sauce over chicken. Stir in sambal and pepper flakes. Garnish with green onions. 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 **1/3 Cup (132 gm)**

Amount Per Serving	
Calories	<b>139.902</b>
	% Daily Value*
Total Fat 5.684* gm	8.745%
Saturated Fat 1.407* gm	7.035%
Trans Fat 0.000* gm	
Cholesterol 48.415* mg	16.138%
Sodium 320.935 mg	13.372%
Total Carbohydrate 8.685* gm	2.895%
Dietary Fiber 1.292* gm	5.169%
Total Sugars 5.161* gm	
Includes 1.067 * gm of Added Sugars	
Protein 12.899 gm	<b>25.798%</b>
Vitamin A 77.524* mcg RAE	8.614%
Vitamin C 61.962* mg	103.27%
Vitamin D 0.000* mcg	
Calcium 11.770* mg	1.177%
Iron 0.946* mg	5.254%
Potassium 409.309* mg	8.709%
Saturated Fat % of Calories	9.051%
Added Sugar % of Calories	3.051%

\* 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	2 oz

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

Red/Orange

0.25 cups

Place product in a single layer on a clean pan.

## **Added Sugar Limitations**

Not applicable.

Preheat oven.

## **Vendors**

Kikkoman 

Tyson Foods, Inc. 

US Foods 

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**

09-18-2025

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### **Created**

09-18-2025

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