

Honey Sriracha Chicken - CACFP

General Information

Recipe #	Category	Source
1770074	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Vegetable oil, palm kernel	½ tsp.	
Garlic, raw	2 tbsp.	
Ginger root, raw	2 tbsp.	
Sugars, brown	1 tsp. packed	
Sauce, Sriracha, 12/28oz, 21#, Huy Fong, SR28	2 oz.	
Sauce, hoisin, ready-to-serve	2 oz.	
Honey	¼ c., 1 tbsp., ¾ tsp.	
Beverages, water, tap, municipal	1 ½ c., 2 tbsp.	
Spices, pepper, black	¼ tsp. ground	
Cornstarch	2 tbsp., 1 ½ tsp.	
Beverages, water, tap, municipal	2 tbsp., 1 ½ tsp.	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	2 lbs., 2 oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

- 1.Thaw chicken in refrigerator, overnight. If preparing the day of, thaw in a container in sink with cool running water.
2. In a large pot over medium heat, combine oil, garlic, and ginger. Cook until slightly brown, about 30 seconds.
- 3.Add brown sugar, sriracha, hoisin sauce and honey. Add water and bring to a boil. Simmer for 15 minutes or until slightly reduced.
4. Make slurry: In a separate small bowl, whisk cornstarch and water together. Add mixture to sriracha mixture, stirring constantly. Reduce heat to low and cook for 5 minutes.
5. Add chicken and heat to internal temperature of 165 degrees F. 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 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.



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Serving Size	Yield
3 oz	25.00

Nutrition Facts

Serving Size 3 oz (67 gm)		
Amount Per Serving		
Calories		79.566
		% Daily Value*
Total Fat	2.012 gm	3.095%
Saturated Fat	0.548 gm	2.739%
Trans Fat	0.000* gm	
Cholesterol	23.018 mg	7.673%
Sodium	124.420 mg	5.184%
Total Carbohydrate	6.585 gm	2.195%
Dietary Fiber	0.109 gm	0.437%
Total Sugars	4.466 gm	
Includes 3.832 * gm of Added Sugars		
Protein	8.865 gm	17.731%
Vitamin A	0.006* mcg RAE	0.001%
Vitamin C	0.265* mg	0.442%
Vitamin D	0.000 mcg	
Calcium	8.107 mg	0.811%
Iron	0.522 mg	2.901%
Potassium	238.470 mg	5.074%
Saturated Fat % of Calories		6.196 %
Added Sugar % of Calories		19.266 %

* 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

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	Created
01-06-2026	03-20-2025

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Huy Fong Foods 🇻🇳

Tyson Foods, Inc. 🇺🇸

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