

# Korean BBQ Chicken Sandwich - CACFP

## General Information

Recipe #	Category	Source
1997687	Lunch Entree	Local

## Ingredients

Name	Quantity	Quantity + 2
Spices, pepper, black	1/8 tsp. ground	
Spices, celery seed	1/8 tsp.	
Spices, mustard seed, ground	1/8 tsp.	
Spices, onion powder	1/8 tsp.	
Sugars, brown	1 1/2 tsp. packed	
Spices, pepper, red or cayenne	1/8 tsp.	
Corn Starch, Box, 24/1lb, Monarch, 884686	1/2 oz.	
Beverages, water, tap, municipal	3/4 c.	
Sauce, hoisin, ready-to-serve	1/4 c., 1 tbsp.	
Vinegar, cider	1 1/2 tsp.	
Vinegar, Rice, 4/1 gal, 33.68#, Kikkoman, 02020	1 1/2 tsp.	
Catsup, low sodium	1/4 c.	
Chicken Pulled, 65 Dark/35 White, Low Sodium, FC, 2M, 73/2.2oz, 10#, Tyson, 10460210928	1 lbs., 11 1/2 oz.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	12 1/2 bun	



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Serving Size	Yield
1/2 Sandwich	25.00

## Nutrition Facts

### Serving Size 1/2 Sandwich (74 gm)

Amount Per Serving	
Calories	132.695
% Daily Value*	
Total Fat 2.976 gm	4.578%
Saturated Fat 0.576 gm	2.882%
Trans Fat 0.000* gm	
Cholesterol 24.227 mg	8.076%
Sodium 227.116 mg	9.463%
Total Carbohydrate 17.347 gm	5.782%
Dietary Fiber 1.107 gm	4.429%
Total Sugars 3.729 gm	
Includes 1.767 * gm of Added Sugars	
Protein 9.082 gm	18.165%
Vitamin A 0.898* mcg RAE	0.1%
Vitamin C 0.136* mg	0.227%
Vitamin D 0.000* mcg	
Calcium 22.209* mg	2.221%
Iron 1.039* mg	5.774%
Potassium 197.141* mg	4.194%
Saturated Fat % of Calories	3.909%
Added Sugar % of Calories	5.326 %

\* 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

## Preparation Instructions

### HACCP Process: #3 - Complex Food Preparation

1. Mix cornstarch and water together in a small bowl.
2. In a large pot, combine pepper, celery seed, mustard powder, onion powder, cayenne, brown sugar, hoisin, vinegars, and catsup and bring to a simmer. Add cornstarch mixture and simmer for 10-15 minutes until thickened.
3. Place chicken in a hotel pan(s) or 12x12 inch pans, and pour sauce mixture over. Cover with foil and bake in a 350 degree F oven for 20 minutes. Uncover and bake 10 minutes more or until the internal temperature reaches 165 degrees F.
4. To serve, place 3 oz of chicken mixture on each bun and cut in half. 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

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

Grains

1 oz

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.

## Added Sugar Limitations

Not applicable.

## Vendors

Alpha Baking Co. 

Kikkoman 

Tyson Foods, Inc. 

US Foods 

## Dates

### Last Updated

01-06-2026

### Created

10-22-2025

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