

Korean BBQ Chicken Sandwich - NSLP

General Information

Recipe #	Category	Source
2004987	Lunch Entree 	Local

Ingredients

Name	Quantity	+ Quantity 2
Spices, pepper, black	1 tsp.	
Spices, celery seed	ground	
Spices, mustard seed, ground	1 tsp.	
Spices, onion powder	1 tsp.	
Sugars, brown	1/4 c. packed	
Spices, pepper, red or cayenne	1 tsp.	
Corn Starch, Box, 24/1lb, Monarch, 884686	4 oz.	
Beverages, water, tap, municipal	1 qt., 1 pt.	
Sauce, hoisin, ready-to-serve	1 pt., 1/2 c.	
Vinegar, cider	1/4 c.	
Vinegar, Rice, 4/1 gal, 33.68#, Kikkoman, 02020	1/4 c.	
Catsup, low sodium	1 pt.	
Chicken Pulled, 65 Dark/35 White, Low Sodium, FC, 2M, 73/2.2oz, 10#, Tyson, 10460210928	13 lbs., 12 oz.	
Bun, Hamburger, White Wheat, 4in, 60/2oz, 7.5#, 2WG, Alpha Baking, 51535	100 bun	

Preparation Instructions

HACCP Process: #3 - Complex Food Preparation

1. Mix constarch 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) 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. 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	Yield
1 Sandwich	100.00

Nutrition Facts

Serving Size 1 Sandwich (148 gm)

Amount Per Serving	% Daily Value*
Calories	265.390
Total Fat 5.951 gm	9.156%
Saturated Fat 1.153 gm	5.763%
Trans Fat 0.000* gm	
Cholesterol 48.454 mg	16.151%
Sodium 454.231 mg	18.926%
Total Carbohydrate 34.693 gm	11.564%
Dietary Fiber 2.215 gm	8.859%
Total Sugars 7.458 gm	

Includes 3.534 * gm of Added Sugars

Protein 18.165 gm	36.33%
Vitamin A 1.796* mcg RAE	0.2%
Vitamin C 0.273* mg	0.455%
Vitamin D 0.000* mcg	
Calcium 44.419* mg	4.442%
Iron 2.079* mg	11.549%
Potassium 394.282* mg	8.389%

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	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.

Grains

2 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.

Dates

Last Updated

10-27-2025

Created

10-27-2025

Added Sugar Limitations

Not applicable.

Vendors

Alpha Baking Co. 

Kikkoman 

Tyson Foods, Inc. 

US Foods 

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