

# Orange Chicken

<b>Servings:</b>	32.00
<b>Serving Size:</b>	3.60
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Orange Chicken

## Nutrition Information

<b>Calories</b>	0.00	<b>Protein</b>	0.00g
<b>Fat</b>	0.00g	<b>SaturatedFat</b>	0.00g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	0.00g	<b>Fiber</b>	0.00g
<b>Sugar</b>	0.00g	<b>Sodium</b>	0.00mg
<b>Iron</b>	0.00mg	<b>Vitamin C</b>	0.00mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	0.00mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>0 Ounce</b>	550512	ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	Prepare from frozen state.

## Preparation Instructions

CCP: Wash Hands!

From Frozen. Place a single layer of chicken on baking sheet. Heat at 400°F for 16-20 minutes or until golden brown or internal temperature reaches 165°F. Heat sauce in steamer or low boil in the bag. Add sauce to chicken just prior to serving. Mix thoroughly to cover all chicken pieces.

Serving Size: 2.5 oz of Chicken and 1.1 oz of Sauce.

CCP: Hot Foods held for later service must maintain an internal temperature of 135°F