

# Orange Chicken with Rice

<b>Servings:</b>	50.00
<b>Serving Size:</b>	3.60
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Entree
<b>HACCP Process:</b>	Same Day Service

Yang's Orange Chicken with Brown Rice

## Nutrition Information

<b>Calories</b>	23.41	<b>Protein</b>	0.70g
<b>Fat</b>	0.24g	<b>SaturatedFat</b>	0.01g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.80mg
<b>Carbohydrates</b>	4.70g	<b>Fiber</b>	0.24g
<b>Sugar</b>	0.20g	<b>Sodium</b>	11.60mg
<b>Iron</b>	0.06mg	<b>Vitamin C</b>	0.02mg
<b>Vitamin A</b>	0.03IU	<b>Calcium</b>	0.01mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
3 3/5 Ounce	550512	ENTREE CHIX MAND ORNG W/SCE 6-5# YANG	Prepare from frozen state.
1 1/2 Cup	146404	RICE BRN PERFECTED 25 UBEN	
1 Each	602841	SAUCE SOY ORIENTAL PKT 500- 7GM	

## 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.

PER DIRECTIONS: BOIL WATER. ADD RICE, BUTTER OR MARGARINE & SALT. COVER TIGHTLY & SIMMER 20 MIN OR UNTIL LIQUID IS ABSORB-ED. TRANSFER TO SERVING PAN. FLUFF W/FORK BEFORE SERVING.

Serving Size: 2.5 oz of Chicken, 1.1 oz of Sauce, and 1 1/2 cup of Brown Rice.

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