

# Green Dragon Sweet Thai Chicken Chili

## FORCED

|                       |                  |
|-----------------------|------------------|
| <b>Servings:</b>      | 40.00            |
| <b>Serving Size:</b>  | 1.00             |
| <b>Meal Type:</b>     | Lunch            |
| <b>Category:</b>      | Entree           |
| <b>HACCP Process:</b> | Same Day Service |

Green Dragon Sweet Thai Chicken Chili

## Nutrition Information

|                      |         |                     |          |
|----------------------|---------|---------------------|----------|
| <b>Calories</b>      | 303.09  | <b>Protein</b>      | 15.57g   |
| <b>Fat</b>           | 3.01g   | <b>SaturatedFat</b> | 0.50g    |
| <b>Trans Fat</b>     | 0.00g   | <b>Cholesterol</b>  | 45.16mg  |
| <b>Carbohydrates</b> | 53.92g  | <b>Fiber</b>        | 2.53g    |
| <b>Sugar</b>         | 11.97g  | <b>Sodium</b>       | 337.82mg |
| <b>Iron</b>          | 1.54mg  | <b>Vitamin C</b>    | 6.80mg   |
| <b>Vitamin A</b>     | 80.00IU | <b>Calcium</b>      | 5.33mg   |

## Ingredients

| Measurement         | DistPart # | Description                          | Preparation Instructions  |
|---------------------|------------|--------------------------------------|---|
| <b>7 3/20 Pound</b> | 536900     | ENTREE CHIX SWT<br>CHILI THAI 6-7.15 |   |
| <b>10 Cup</b>       | 516371     | RICE BRN PARBL<br>WGRAIN 25 GCHC     | BOIL<br><br>Bring water and rice to a boil; stir and reduce heat to medium low and simmer 15-25 minutes or until most of the water is absorbed. |
| <b>2 Pound</b>      | 440884     | VEG BLND STIR FRY<br>12-2 GFS        |   |
| <b>1 Pound</b>      | 261548     | PEPPERS STRIPS<br>BLND 6-5 GFS       |   |

## Preparation Instructions

Pre-heat oven to 350°F/400° F. Place chicken with sauce on a sheet pan. Bake in oven for 20-25 minutes

until product reaches 165° F and sauce is caramelized.

Reduce time by 6 - 8 minutes if product is thawed

When serving, students should get a half cup of cooked rice.