

Cookbook for HHS CCA

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Chicken Tikka Masala w/ Pita

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45100
School:	HHS CCA		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOMATO DCD PETITE	1/4 Cup	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	498871
SAUCE TIKKA MASALA	2 Ounce	SIMMER Thaw in refrigerator or in cold water. Do not thaw in hot water to prevent yogurt from separating. Carefully remove bag from water and transfer contents to a pan. Cook to internal temperature of 165°F. Serve with chicken, seafood, meats or vegetables. Alternate cooking directions: Remove frozen product from bag and place in a hotel pan, cover, and cook in either a steamer or conventional oven until internal temperature reaches 165°F. Chicken Tikka Masala Recipe: Sauté 8 lbs. of boneless, skinless chicken pieces. Add 4 lbs. of sauce and cook until internal temperature reaches 165°F. Use to make other seafood and vegetable dishes.	251322
CHIX STRP FAJT DK MT FC	3 Ounce	BAKE Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen.	860390
DOUGH PIZZA SHTD WGRAIN	1 Each		863913

Preparation Instructions

Preheat convection oven to 350 degrees F.

Divide chicken between 2-inch full hotel pans (for 50 portions). Divide the tomatoes & sauce between the two pans. Stir to coat the chicken with the sauce.

Cover and bake in combi oven until the internal temperature reaches 165 degrees F, 30 to 45 minutes.

Serve 1/2 cup chicken mixture with a pita (pizza dough) pocket cut in four pieces.

PIZZA DOUGH:

Basic Preparation

Set thawed dough at room temperature for 45 minutes to warm. If needed, use a rolling pin to roll and flatten the dough into a circle about 5 inches across. Brush the edges of the dough with water. Brush the top with olive oil. Place on lined sheet pan. Bake in preheated 325 degrees F convection oven. Bake for 7-8 minutes or until crust is light golden brown and has puffed up to a pillow shape. Cut in half to create two half circles. Keep in warmer covered with plastic wrap until service.

Thawing Instructions

Place frozen dough on parchment lined sheet pan. Cover the pan with a sheet of plastic, sprayed with pan release oil, and thaw in the cooler overnight.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 DEGREES F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Food Component Equivalents: 2 oz. Meat/Meat Alternate & 2 oz. Grain/Bread

Mumbai Rice

Servings:	50.00	Category:	Grain
Serving Size:	0.50 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-45101
School:	HHS CCA		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
RICE BRN PARBL WGRAIN	3 1/4 Pound	BOIL 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.	516371
Water	1 1/16 Gallon	READY_TO_DRINK	Water
SALT SEA	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		748590
SPICE CINNAMON GRND	1 Tablespoon		224723
SPICE CUMIN GRND	1 Fluid Ounce 1 Tablespoon (3 Tablespoon)		273945
OIL BLND CANOLA/XVGRN 80/20	1 1/3 Cup		645182
ONION YELLOW JUMBO	1 Pound		109620
SPICE GARLIC GRANULATED	3 Teaspoon		513881
SPICE GINGER GRND	1 Teaspoon		513695

Preparation Instructions

Pre-heat steamer

in a 2-in. hotel pan, combine rice, water, salt, cinnamon, and cumin. Cook for 30-35 minutes, until tender.

Once rice is cooked, remove from heat and let cool for 10 minutes then fluff with fork.

Mix the oil, onion, garlic and ginger together and cook on a sheet pan in the oven for 10 minutes at 350 before adding them to the rice.

Add the onion, garlic and ginger mixture to the rice and toss gently to mix.

Hold for hot service at 135 degrees F or higher.

Serve 1/2 cup.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 DEGREES F, HELD FOR 15 SECONDS.

CCP: HOT FOOD HELD FOR LATER SERVICE MUST MAINTAIN A MINIMUM INTERNAL TEMPERATURE OF 135 DEGREES F.

Food Component Equivalents: 1 oz. Grain/Bread