# General Tso Chicken w/ Fried Rice



Servings:	1.00	Category: Enti	·ee
Serving Size:	1.00	HACCP Process: San	ne Day Service
Meal Type:	Lunch	Recipe ID: R-4	9308

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
ENTREE KIT GEN TSOS CHIX	4 Ounce		199341
Vegetable Fried Rice	5 9/10 Ounce	STEAM 5.9 oz serving = 2 oz grain	676463

### **Preparation Instructions**

There are (176) 3.9 oz servings per case, from (6) 5 lb chicken & (6) 2.15 lb sauce.

1. Spread chicken pieces on a lined sheet pan. Bake frozen in oven for 40-45 minutes at 350° for 40-45 minutes or until golden brown and crispy. Temperature should be 165° or higher.

CCP: Hold for hot service at 140° or higher.

- 2. Place sauce in the bag into steamer for 10-12 minutes or until 165°
- 3. Cook rice according to package directions. CCP: Hold for hot service..
- 4. Place heated chicken in a serving pan. Pour heated sauce over chicken. Gently combine chicken with sauce.
- 5. To assemble, place 1/2 cup rice in a bowl and top with #10 scoop (3-4oz) of chicken.

CCP: Hold for hot service at 140° or higher.

RICE: 5.9 oz serving = 2 oz grain

### **Meal Components (SLE)**

Amount Per Serving

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Meat	2.051
Grain	2.513
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.130

#### **Nutrition Facts**

Servings Per Recipe: 1.00

Serving Size: 1.00

Amount Per Serving						
Calories		485.38				
Fat		9.68g				
SaturatedFat		1.03g				
Trans Fat		0.00g				
Cholesterol		51.28mg				
Sodium		901.54mg				
Carbohydrates		78.62g				
Fiber		5.03g				
Sugar		17.36g				
Protein		18.31g				
Vitamin A	0.00IU	Vitamin C	0.00mg			
Calcium	30.53mg	Iron	1.41mg			

<sup>\*</sup>All reporting of TransFat is for information only, and is not used for evaluation purposes

### **Nutrition - Per 100g**

No 100g Conversion Available

<sup>\*\*</sup>One or more nutritional components are missing from at least one item on this recipe.