

TERIYAKI CHICKEN RAMEN NOODLE STIR FRY - HCHS

Servings:	48.00	Category:	Entree
Serving Size:	8.00 Ounce	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52025
School:	Henderson County High School		

Ingredients

Description	Measurement	DistPart #
OIL CANOLA	1 Fluid Ounce 1 5/6 Tablespoon (3 5/6 Tablespoon)	330252
BROCCOLI STIR FRY VEG MIX	19 Pound 3 1/5 Ounce (307 1/5 Ounce)	588814
Woodles Ramen Noodles, Shelf-Stable, 2.96 Oz Package, 48/Case	7 2/3 Package	481514
CHIX DCD 40 COMM	19 1/5 Pound	110530
SAUCE TERIYAKI 4-64FLZ SWTBRAY	2 Quart 1 Pint 1 1/2 Cup (11 1/2 Cup)	417622
BUTTER ALT LIQ NT	1/2 Cup	614640

Preparation Instructions

SERVING SIZE = 8 oz. 24 Servings per pan (1/2 pan/green bean pan) for a total of 48 servings per 2 pans. Can put in deep pan for a total of 48 servings.

4 packages of noodles
10 # of diced chicken
1 case of vegetables

In steam pan with holes and pan underneath it, add 4 packages of noodles and then over with water and drizzle 2 tbsp of oil over noodles and steam for 10 min.

Cook chicken with butter separately in steamer until reaches 165 degrees.

Cook vegetables in pan with holes and pan underneath it cook in steamer for 12 minutes (2 bags per pan).

Separate noodles when finished into 2 pans evenly.

Separate chicken into 2 pans with the noodles, DO NOT DRAIN.

Add 2 cups of teriyaki per pan and mix chicken and noodles.

Once vegetables are done, add 2 cups of teriyaki and mix.

Put in steam tables for lunch.