

DRAGON CHICKEN AND RICE

| | | | |
|----------------------|-----------------------------|-----------------------|------------------|
| Servings: | 40.000 | Category: | Entree |
| Serving Size: | 1.00 Bowl | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-57313 |
| School: | Calhoun County Youth Center | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--|---------------|--|------------|
| Tyson Fully Cooked Whole Grain Breaded Golden Crispy Popcorn Chicken Bites Chicken Chunks CN, 0.28 oz. | 120 Ounce | | 125796 |
| broccoli | 10 Cup | steamed and cut into florets | |
| OIL SALAD VEG SOY CLR NT | 20 Tablespoon | | 292702 |
| GARLIC CHPD IN WTR | 10 Tablespoon | | 321565 |
| ONION VIDALIA SWT | 10 Cup | sliced | 558133 |
| PEPPERS COLORED MIXED ASST | 10 Cup | diced | 491012 |
| KETCHUP BOTTLE SQZ | 20 Tablespoon | 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 | 142940 |
| SAUCE SOY | 20 Tablespoon | | 667840 |
| Huy Fong Hot Chili Sauce Sriracha Packets, 7 gram Packets - CS of 500 | 20 Tablespoon | | 124743 |
| VINEGAR RICE WIN UNSEAS | 10 Tablespoon | READY_TO_EAT Use directly from the bottle. | 868830 |

Preparation Instructions

1. Cook the chicken according to package directions.
2. Steam broccoli until tender and cut into florets.

3. Heat a large saucepan over medium heat and add the oil to the pan. Add the garlic, bell pepper, and broccoli and cook for 2 to 3 minutes, stirring constantly, until the garlic smells fragrant and the peppers soften slightly but still have bite.
4. Add the ketchup, soy sauce, chili garlic sauce, and vinegar to the pan. Stir well, scraping up any browned bits, and let the sauce simmer for 1 to 2 minutes until thick and glossy.
5. Return the chicken to the pan and toss until fully coated in sauce. Cook for about 1 minute, just until everything is heated through. Remove from the heat and serve immediately over rice.