



RC Product Code: 91410

Aloha Chicken and Rice

with Kickin' Chicken Patty with Real Mango and Real Jalapeno, Fully Cooked

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Serving Size: 1/2 cup rice, 1 chicken patty and 1/2 cup vegetables
Yield: 100 servings
Contribution: 2 meat/meat alternate, 2 oz grain, 1/2 cup additional vegetables, 1/8 cup fruit

Nutritional Information for Aloha Chicken & Rice

Portion	1 serving	Cholesterol (mg)	56
Calories	338	Sodium (mg)	582
Total Fat (g)	6.04	Total Carbohydrates (g)	56
Saturated Fat (g)	1.85	Sugar (g)	24
Trans Fat (g)	0	Protein (g)	17.2

Ingredients

Amount

Instructions

Water	1.75 gal	Place 1qt brown rice in each of 4 steam table pans. Pour 1 qt + 2 cups boiling water over each pan of brown rice. Stir. Cover pans tightly. Bake in convection oven at 325° F.
Brown Rice (Long Grain Dry)	6 lbs	Shingle chicken patties in full pan. Cover tightly. Heat in 350° F convection oven until product reaches an internal temperature of 165° F. Approximately 25 minutes.
Kickin' Chicken Patty with Real Mango and Real Jalapeno	1 case	Drain pineapple tidbits. (You may substitute drained juice in place of water in equal proportions for the brown rice.)
Stir Fry Supreme Vegetable Blend	1 case	Prepare the vegetables according to the Sauté instructions listed on package. Add pineapple tidbits during the last 5 minutes of the sauté time.
Pineapple Tidbits	2 #10 cans	Prepare Korean BBQ Sauce as directed by manufacturer. Once it reaches temperature, mix sauce with vegetable and pineapple mixture.
Korean BBQ Sauce	5# bag	Layer 1/2cup rice, chicken patty and vegetable mixture on plate and serve.

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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