

IMPOSSIBLE™

ORANGE CHICKEN AND RICE BOWL

Prepared Using Impossible™ Chicken Nuggets Made From Plants, Whole Grain

Lunch Entree

QUANTITY

INGREDIENTS

5 pieces	Impossible Chicken Nuggets, WG, 2M/MA, 1GE (CN Label PENDING)
½ cup	Rice, Brown, Long Grain, Cooked without Salt
½ cup, cooked	Broccoli Florets, Frozen, 12/2#, Classic, Simplot, 10071179824664
1 oz.	Minh Orange Sauce Less Sodium 6 lb. 5 ct.

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove frozen product from freezer using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

DIRECTIONS

1. Preheat oven to 375° F.
2. Place frozen nuggets on baking sheet and heat according to package directions. Cook to an internal temperature of 165° F or higher.
3. Heat orange sauce according to instruction and reserve until ready to assemble dish.
4. Prepare brown rice according to instruction and reserve until ready to assemble dish.
5. Steam broccoli according to instructions and reserve until ready to assemble dish.
6. Hold all outside of temperature danger zone until service.

ASSEMBLY INSTRUCTIONS:

1. Portion 4 oz. (1/2 cup) of cooked rice in bowl using a #8 scoop.
2. Portion 5 Impossible™ Chicken Nuggets (3.8 oz) over rice.
3. Use 4 oz. spoodle to portion serving of broccoli in bowl.
4. Finish with 1 oz. ladle of orange sauce and serve.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

MEAL COMPONENTS

2 M/MA
per serving

2 GE
per serving

Orange Chicken and Rice Bowl

Serving Size: 1 Bowl

Yield: 1 Serving

Nutrition Facts

Serving Size: 1 Bowl

Serving Weight: 304.697 gm

Amounts per Serving

Calories **394.871 kcal**

Total Fat	10.882 gm
Saturated Fat	1.676 gm
Trans Fat	0.000 gm
Cholesterol	0.000 mg
Sodium	501.822 mg
Potassium	788.805 mg*
Carbohydrates	54.333 gm
Fiber	10.913 gm
Sugars	10.965 gm*
Protein	18.439 gm

Iron	2.891 mg
Calcium	141.097 mg
Vitamin A (IU)	0.000 iu*
Vitamin C	0.000 mg*
Vitamin D	0.000 mcg*
Saturated Fat % of Calories	3.82%

* = Indicates missing Nutrient Information.

^ = Indicates user added nutrient.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

2 oz of Meat/Meat Alternates
2 oz (eq) of Grains
0.5 Cups of Dark Green

Allergens

Soy, Wheat

Attributes

Vegan
Vegetarian