



RECIPE NAME: Asian Noodle Chicken Salad

File No:

Grade Group(s): K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cup	
Serving Utensil: 8 fl oz spoodle	
Servings per Pan:	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Ginger Root, Raw, Minced		2 Tbsp	<ol style="list-style-type: none"> 1. Make dressing: Combine ginger, rice vinegar, soy sauce, orange juice, honey, oil, and garlic powder in a blender. Blend for two minutes at medium speed. Cover and refrigerate. 2. Heat two gallons of water to a rolling boil. 3. Add pasta to water and cook pasta al dente according to package instructions. Rinse with cold water and drain to rapidly cool. Cover and refrigerate. 4. Heat 2 qt water to a rolling boil. Add edamame and boil for three minutes. Rinse with cold water. Drain well. 5. Combine the edamame, carrots, cabbage, onions, and chicken in two large steam table pans (12" x 20" x 2 1/2"). 6. Add pasta and mix, pour dressing overall, and mix well. Sprinkle with sesame seeds. 7. Cover and refrigerate until service. <p>CCP: Hold for cold service at 41°F or lower.</p>
Rice Vinegar		1 1/2 cups	
Soy Sauce, Low Sodium		1 cup	
Orange Juice		1/2 cup	
Honey		1/4 cup	
Canola Oil		3 cups	
Garlic Powder		1 tsp	
Water		2 gal + 2 qt divided	
Pasta, Spaghetti, Whole Wheat, Dry	3 lb 2 oz		
Edamame, Frozen, Pre-Shelled		2 qt	
Carrots, Fresh, Shredded		2 qt	
Cabbage, Red, Raw, Shredded		2 qt	
Onions, Red, Raw, Sliced		1 1/2 cups	
Chicken, Fajitas Strips (WI Pro C511)	4 lb 4 oz		
Sesame Seeds		1 cup	
Total Yield:	Number of Pans: 2		
Weight: 18 lb	Measure (volume): 2-gal 1	Pan Size: 12" x 20" x 2 1/2"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group(s): K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate	2.0 oz eq.					
Vegetable Subgroups	DG	B/P	R/O	S	O	
			1/8 c.		1/8 c.	
Fruits						
Grains	1.0 oz eq.					
Calories:	349					
Saturated Fat (g):	2.51 g					
Sodium (mg):	506.96 mg					