

Go For Green® Color and Sodium Level:

SZECHWAN TENDERS (PCK BRSTD & RTU SA) (VEGAN)

Yield 100 Portions **Pan Size and Number** Steam-Jacketed Kettle, **Temp** 350°F (177°C)
Each Portion 4 OZ **Griddle, 12 x 20 x 4-Inch Steam Table Pan (2)** **Time** 30 min

Calories	Carbohydrates	Protein	Sugars*	Fat	Saturated Fat	Cholesterol	Sodium	Calcium	Fiber
						0 mg			

Ingredients

COOKING SPRAY, NONSTICK
 SAUCE, SZECHWAN
 CHICKEN NUGGETS (VEGAN)
 GREEN ONIONS

Weight

0 lbs 2 oz
 4 lbs 8 oz
 25 lbs
 2 oz

Measure

4 tbsp 1/2 tsp
 1 qt 1 pt 1 c 1 tbsp 1 1/4 tsp

Approx. Issue

Methods

1. If necessary, spray pan and cook chicken nuggets (vegan) according to package instructions. Do not overbake. CP: Hold for hot service at 135°F (57°C) or higher.
2. Chop green onions to be used as garnish and set aside.
3. Combine sauce and chicken nuggets (vegan) in a large mixing bowl. Mix lightly but thoroughly. Place in 12 x 20 x 4-inch steam table pan.
4. To garnish, evenly distribute ½ cup (2 oz) of green onions over the top of Szechwan Chicken (vegan) in each pan. Serve immediately or CP: Hold at 135°F (57°C) for hot service.
5. EACH PORTION: 4 oz.

Notes

1. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar together
2. Serving Suggestions: Serve over rice. See AFRS E-005-00 or E-005-01 or E-005-05 or E-005-06 or E-005-10 or E-005-11 or E-005-15.
3. If facility prepares this recipe as written, facility may choose to list item on Go For Green card as “Szechwan Chicken (vegan)”. Note that vegan items contain no meat, poultry, fish, shellfish, dairy, eggs, insects, or by-products of slaughter or insects such as gelatin or honey. If Chicken Nuggets are vegetarian, facility may choose to list item on Go For Green card as “Szechwan Chicken (vegetarian)”.

