

# Orange Chicken and Rice Bowl

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

**IMPOSSIBLE™**

## Orange Chicken and Rice Bowl Lunch Entree

### Ingredients

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

### Quantity

5 pieces  
½ cup  
½ cup, cooked  
1 oz.

### 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.

Preheat oven to 375° F.

Place frozen nuggets on baking sheet and heat according to package directions. Cook to an internal temperature of 165° F or higher.

Heat orange sauce according to instruction and reserve until ready to assemble dish.

Prepare brown rice according to instruction and reserve until ready to assemble dish.

Steam broccoli according to instructions and reserve until ready to assemble dish.

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.

### 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

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