***NR#126 Chicken Adobo -US FOODS***

***Serving Size and Ingredients: 3oz Chicken, 1oz sauce***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 75 ounces | 150 ounces | 300 ounces | Chicken thigh boneless, skinless |
| 1 1/4c | 2 1/2c | 5c | Distilled vinegar |
| 3/4quarts | 1 ½ quart | 3quarts | Water |
| 2/3c | 1 1/4c | 2 1/2c | Reduced sodium soy sauce |
| 1 ½ TBSP | 3 TBSP | 6 TBSP | Ground ginger |
| ½ TBSP | 1 TBSP | 2 TBSP | Ground black pepper |
| 3/4tsp | 1 ½ tsp | 3 tsp | Garlic powder |
| 1 TBSP | 2 TBSP | 4 TBSP | Cooking spray |
| 2 cups | 3 3/4c | 7 1/2c | Low sodium chicken broth |
| ½ lbs | 1 lb | 2 lbs | Green bell pepper, chopped |
| 7 ounces | 14 ounce | 28 ounces | Yellow onion, chopped |
| 1/8c +1 TBSP | 1/4c +2 TBSP | 1/2c+4 TBSP | Granulated sugar |
| 1c | 1 3/4c | 3 1/2c1 1/4c | Cold water |
| 1/2c | 1c | 2 c | cornstarch |

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**Instructions:**

1. ***Place chicken in roasting pans.***
2. ***Combine vinegar, first-listed amount of water, soy sauce, ginger, pepper, and garlic powder; stir to blend. 3.***
3. ***Ladle marinade over chicken in each pan. Let sit for at least 3 hours and up to overnight.***
4. ***Drain chicken. Reserve marinade. 5.***
5. ***Place chicken, meat side up, on lightly sprayed sheet pans. Lightly spray chicken with cooking spray. 6.***
6. ***Bake at 325 degree F for 40 minutes.***
7. ***Combine marinade, broth, peppers, onions and sugar in a steam-jacketed kettle or stockpot. Bring to a boil. Cover, reduce heat; simmer 8-10 minutes until tender.***
8. ***Blend cornstarch and second-listed amount of water together to make a smooth slurry. Add slurry to broth and vegetable mixture. Bring to a boil.***
9. ***Cover, reduced heat, simmer 3 minutes or until thickened, stirring frequently to prevent sticking.***
10. ***Pour sauce over chicken in each pan***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***