***NR#107 Chicken Teriyaki-US Foods***

***Serving Size and Ingredient: 3oz Chicken, .5oz Sauce***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1c | 2c | 3 cups | Soy sauce, reduced sodium |
| 1/3c | 3/4c | 1 1/2c | Brown sugar |
| 1/2c | 1 cup | 2 cups | Pineapple juice |
| 75 ouces | 150 oz | 300 | Chicken Breast |
| ¼ tsp | ½ tsp | 1 tsp | Garlic Powder |
| ½ tsp | 1 tsp | 2 tsp | White Ground pepper |
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***Directions:***

***1. Mix soy sauce, brown sugar, and pineapple juice together.***

***2. Dip each piece of chicken in sauce mixture then place on sheet pan.***

***3. Sprinkle chicken with garlic powder and pepper.***

***4. Bake in oven at 350 For 10- 12 minutes in convection oven, or until done.***

***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.***