***Recipe #331 Orange Chicken, UPDATED***

***Serving Size and Ingredients: 3 oz chicken, 2oz Sauce***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 6 ½# | 13# | 26# | Chicken Boneless, Fresh Or Frozen, Tenders, Tenderloins, Chicken Breast without Skin |
| 1 cup + ½ Tbsp. | 2 cups + 1 Tbsp. | 4 cups + 2 Tbsp. | All Purpose Flour |
| 4 cans | 8 cans | 16 cans | Chicken Broth (14.4 oz.) cans, low sodium  |
| 1/8 c | ¼ c | ½ c | Lemon Juice |
| 2 ¾ c | 5 ½ c | 11 c | Orange Marmalade |
| 1 tsp. | 2 tsp. | 1 Tbsp. + 1 tsp | Black Pepper |
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***Recipe #331 Orange Chicken,***

 ***Instructions:***

1. ***Sauté chicken in a large skillet until lightly browned. Remove from skillet and set aside.***
2. ***In a bowl combine the flour, broth, lemon juice, orange marmalade and pepper. Mix together. Heat mixture in a saucepan over medium low heat, stirring constantly, until bubbly. Add chicken and cook over low heat until chicken is cooked throughout, no pink in the center and required temperature below is met.***

***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.***