***NR# 117 Orange Ginger Chicken Stir Fry***

***Serving Size and Ingredients: 3oz Chicken, 1c Vegetables, 1oz Sauce***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 4 2/3c | 9 1/3c | 18 3/4c | Orange juice |
| 1 1/8c | 2 1/3c | 4 1/2c | Reduced sodium soy sauce |
| 1/4c | 1/2c | 1c | Ground ginger |
| 6 ¼ tsp | 1/4c | 1/2c | Garlic powder |
| 3/4tsp | 1 ½ tsp | 3 tsp | Red pepper flakes |
| 6 ¼ lbs | 12 ½ lbs | 25 lbs | Chicken breast, cut into thin strips |
| 25 cups | 50 cups | 100cups | Stir Fry Vegetables |
| 6 ¼ TBSP | 3/4c | 1 1/2c | honey |
| 6 ¼ tsp | 1/4c | 1/2c | Cornstarch |
| 6 ¼ tsp | 1/4c | 1/2c | Sesame Seeds, toasted |
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***Instructions:***

1. Mix orange juice, soy sauce, ginger, garlic powder and ground red pepper in small bowl. Reserve 1/2 of the marinade.
2. Place chicken in large resealable plastic bag or glass dish. Add remaining marinade; turn to coat well. Refrigerate 15 minutes or longer for extra flavor.
3. Heat oil in large skillet on high heat.
4. Remove chicken from marinade. Add chicken to skillet; stir fry 3 minutes or until chicken is no longer pink. Remove chicken from skillet.
5. Add vegetables; stir fry 3 to 5 minutes or until tender-crisp.
6. Mix reserved marinade with honey and cornstarch until smooth. Stir into skillet. Stirring constantly, bring to boil on medium heat and boil 1 minute. Return Chicken to skillet. Cook until heated through.
7. Serve over hot cooked brown rice if desired. Sprinkle with sesame seed before serving.

***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.***