***NR#125 Aloha Chicken -US FOODS***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| ½ quart | 1 qt | 2 quarts | Yellow onion, chopped |
| 1/4c | 1/2c | 1c | Margarine |
| 1/4c | 1/2c | 1c | Reduced sodium soy sauce |
| 1 1/8 TBSP | 2 1/3 TBSP | 4 2/3 TBSP | Cornstarch |
| 1/4c | 1/2c | 1c | Granulated sugar |
| 2/3 quart | 1 ¼ quart | 2 ½ quarts | Cnd crushed pineapple |
| 75 ounces | 150oz | 300 ounces | Chicken thigh, boneless, skinless |
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**Instructions:**

1. **Sauté peeled and diced onions in margarine.**
2. **Mix soy sauce and cornstarch together until the cornstarch is dissolved.**
3. **Combine sugar and pineapple with soy sauce mixture, then add onions and margarine.**
4. **Heat on low for 20 minutes, stirring constantly.**
5. **Lay chicken in a single layer on sheet pan(s).**
6. **Pour sauce over chicken.**
7. **Bake in oven at 350 degree F for 45-55 minutes, 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.***