***NR#106 Thai Chicken***

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

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1 1/2c  | 3 1/8c | 6 1/4 c | Soy Sauce, reduced sodium |
| 50  | 100 | 200 | Garlic clove |
| 6 ¼ TBSP | 12 ½ TBSP | 1 1/2c | Hot Pepper Sauce |
| 6 ¼ TBSP | 12 ½ TBSP | 1 1/2c  | Ginger |
| 75 oz  | 150 oz | 300 oz | Diced Chicken |
| 6 ¼ TBSP | 12 ½ TBSP | 1 1/2c | Sesame oil |
| 6 ¼ TBSP | 12 ½ TBSP | 1 1/2c  | Brown Sugar |
| 6 ¼ | 12 ½ | 25 | Onion, chopped |
| 25 oz | 50oz | 100oz | Tap Water |
| 1 1/2c  | 3 1/8c | 6 1/4c  | Crunchy Peanut Butter |
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***Directions:***

1. ***Mix soy sauce, garlic, hot pepper sauce, and ginger together in a large bowl until well combined. Add chicken to the bowl, turn to coat evenly, then cover and marinate in the refrigerator for at least 1 hour.***
2. ***When ready to cook, remove chicken from the marinade and shake off excess. Reserve marinade in the bowl.***
3. ***Heat sesame oil in a Dutch oven over medium-high heat. Add brown sugar and stir until dissolved. Add onion and sauté for 5 minutes. Add chicken; cook and stir until evenly browned, about 5 minutes. Add water and reserved marinade and bring to a boil.***
4. ***Reduce the heat to low and simmer for 15 to 20 minutes. Add peanut butter, stir until well combined, and simmer for 10 more minutes. Transfer chicken to a serving platter.***

***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.***