



Title: Thai Peanut Noodles with Green Beans and Chicken

Recipe Code No:

Category: Entrée

Cooking Process: #2 Same Day Service

Ingredients	100 Servings		Directions
	Weight	Measure	
Chicken, fully cooked, diced	10 lb		<ol style="list-style-type: none"> In advance: thaw pre-cooked, diced chicken in the refrigerator. CCP: Hold at or below 41 °F. Place 4-inch full-size perforated pan inside 4-inch solid, full-size steam table pans. Weigh pasta and add 2-3 lb of pasta per pan. Break noodles into thirds. Cover pasta completely with water. Steam until pasta is al dente - fully cooked, but firm. Do not overcook. Drain pasta. Note: May cook pasta in a kettle or tilt skillet. CCP: Heat to a minimum internal temperature at or above 135° F. In a large mixing bowl, combine 3 qt (7 lb) of peanut butter, water, soy sauce, honey, vinegar, cayenne garlic, and ginger. Whisk until smooth and set aside. Weigh and rinse green beans under running water and drain in a colander. Cut beans into even pieces, about 2 inches in length. Weigh carrots and set aside. Heat a tilt skillet to medium-high heat and after it is hot, add 1 Tbsp canola oil. Once oil is shimmering, add the green beans and chicken and stir-fry about 3 minutes. Add the shredded carrots and cook for an additional 1 minute. Add
Pasta, spaghetti, WGR	12 lb 8 oz		
Oil, canola, divided		¼ cup	
Peanut butter, smooth		3 qt	
Water		3 qt	
Soy sauce, low sodium		1 qt	
Honey		3 cups	
Vinegar, apple cider		3 cups	
Garlic, granulated		2 Tbsp	

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	Weight	Measure	
Ginger, powder		1 Tbsp	<p>half (about 1 gallon) of the peanut sauce and continue to stir-fry 1-2 minutes. Once vegetables are crisp-tender, remove from heat and place in a full-size 2-inch steam table pan, then cover.</p> <p>CCP: Heat to a minimum internal temperature at or above 135° F.</p> <p>7. Add 1 Tbsp canola oil to the tilt skillet. Once the oil is shimmering, add the drained spaghetti noodles. Stir-fry noodles with a flat spatula for 3 minutes. Add the remaining half (about 1 gallon) of peanut sauce to the noodles and continue to cook, stirring with a flat spatula. Remove noodles to a full-size 2-inch steam table pan and cover.</p> <p>CCP: Heat to a minimum internal temperature at or above 135° F.</p> <p>8. For service, portion 1 cup of the noodles using an 8 ounce spoodle. (May use tongs to fill the spoodle.)</p> <p>Top noodles with ¾ cup of the chicken and vegetables using a 6 ounce spoodle. Garnish individual servings with 1 tablespoon chopped cilantro.</p> <p>CCP: Hold and serve at 135° F or above.</p> <p>Note: This recipe is best prepared for just-in-time service to avoid excessive leftovers. Leftovers are not optimal quality when reheated.</p>
Cayenne		2 tsp	
Green beans, fresh trimmed, whole, ready-to-use	10 lb.		
Carrots, fresh, shredded, EP	10 lb.		
Cilantro, fresh, chopped, EP		1 qt + 2 ¼ cups	

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Meal Components: 1 cup provides 2 oz eq WGR Grain, 1/2 cup total Vegetable (1/4 cup red/orange vegetable, 1/4 cup other vegetable), and 2 oz eq M/MA

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Serving

1 cup of the noodles (using an 8-ounce spoodle) topped with ¾ c. of the chicken and vegetables (using a 6-ounce spoodle) and topped with 1 tablespoon chopped cilantro

Marketing Guide

Food as Purchased for 100 Servings

Cilantro	6 oz.
Carrots, fresh, without tops	12 lb.

provides 2 oz eq WGR grain, 1/2 cup total vegetable (1/4 cup red/orange vegetable, 1/4 cup other vegetable), 2 oz eq meat/meat alternate.

Nutrients Per Serving			
Calories	526	kcal	Sat Fat 3 g
Protein	26	g	Chol 34 mg
Carb	65	g	Sodium 600 mg
Total Fat	19	g	Dietary Fiber 11.5 g