

Stir-Fry Chicken CP

(S-FCCPverified)

Production Date: Friday, 3/13/2015

Production Shift: [all Meals]

Times

Prep Time:

Cooking Time:

Temperatures

Cooking Temp:

Internal Temp:

Production Amount

Yield: 1.13 26.7 oz batch

Portions: 6 5 oz prrtion

Ingredients and Instructions

(Key Name)

Oyster Sauce	2 Tablespoon + 1/2 Teaspoon	(0018738)
Cribari Sherry	2 Tablespoon + 1/2 Teaspoon	(72008-wn)
Lite Soy Sauce	2 Tablespoon + 1/2 Teaspoon	(4779)
Chopped Garlic	1 Tablespoon + 1/2 Teaspoon	(8351)
Minced Ginger	1 Tablespoon + 1/2 Teaspoon	(HGINMINCX)
Crushed Red Pepper	0.62 Teaspoon	(37524)
Brown Sugar	2 Tablespoon + 1/2 Teaspoon	(16223)
Red Peppers	3.39 Ounce	(VPEPRED)
<i>Julienne small</i>		
Celery	3.39 Ounce	(VCELERY-)
<i>Slice on a bias</i>		
Carrots	3.39 Ounce	(VCAR25LB)
<i>Slice on a bias</i>		
Spanish Onions	3.39 Ounce	(VONISPAN)
<i>Dice 1/2"</i>		
Fresh Snow Peas	3.39 Ounce	(VSNOWPEA)
Boneless Skinless Chicken Thigh	9.04 Ounce	(639070)
<i>Slice thin</i>		
Boneless Chicken Breast	9.04 Ounce	(1536)
<i>Slice thin</i>		
Sesame Oil	2 Tablespoon + 1/2 Teaspoon	(9513)

1. Combine and mix the first 7 ingredients. Pour the mixture over the sliced chicken and mix well. Marinate at least 15 minutes.

2. In a heavy bottom pan or a wok, heat half of the oil. Saute the celery, carrot and onions until tender crisp. Add the snow peas, mix to combine. Place the mixture in a bowl for further use.

3. In the same pan, heat the remaining oil. Add the marinated chicken. Cook until browned and cook through, 165 F. degrees.

4. Add the vegetables to the chicken. Mix well and serve.