

GR-259533 · Chicken Ramen Cup · 3 oz · 100 servings

 Meat: 2 1/4  Other Veg: 1/2  Wheat  Soy  Sesame

Instructions- Noodle & Chicken

5 days Before Service

- 1. Pull the chicken and noodles from the freezer and place them in the cooler to thaw. Place in a food-safe container.

CCP: Hold below 41°F

Day of Service

Instructions- Noodle & Chicken

Whole Wheat Yakisoba Noodles
25 lb

Water, tap, municipal
5 gal

Oil, industrial, canola for salads, woks
and light frying
5 tbsp

Frozen, Fully Cooked Fajita Seasoned
Grilled
18 1/2 lb

1. Clean and sanitize the workstation. Pull all ingredients and place them at the workstation. Pull equipment needed, tongs, strainer, and 2 hotel pans. Wash hands thoroughly.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat the process as often as needed per HACCP guidelines.

2. Place thawed **noodles** in a hotel pan deep enough for water to easily cover the noodles by 1 inch.
3. Gently, break up noodles with your hands.
4. Cover the noodles with **hot water**.
5. Using tongs, continue to break up the noodles.
6. After ONE MINUTE, drain the noodles.
7. Coat with a tablespoon or less of **canola oil**. (This step cannot be done more than 2 hours in advance).

CCP: Hold at 165°F or higher. Check and record temperature.

8. Place thawed **chicken** in a 2-inch, full-sized hotel pan.
9. Cover with foil.
10. Heat in a 350°F oven until the meat reaches 165°F.
11. Cut coarsely. We have found a metal bench scraper works very well.
12. Add 2.5oz Chicken to a cup of noodles.

CCP: Hold at 165°F or higher. Check and record temperature.

Instructions- Broth

Low sodium chicken base 20 lb
1.563 c

Ginger root, raw
2.783 tbsp

Soy Sauce, low sodium
1.041 c

Mccormick culinary minced onions 17
oz
0.522 c

Oil, sesame, salad or cooking
0.522 c

Spices, garlic powder
2.783 tbsp

Vinegar, rice wine
1.041 c

Salt, table
2.783 tbsp

Spices, pepper, black
4.15 tsp, ground

Water, tap, municipal
6 1/4 gal

1. Mix all ingredients (**chicken base**, **ginger root**, **soy sauce**, **onions**, **sesame oil**, **garlic powder**, **vinegar**, **salt**, and **pepper**) but water.
2. Add **hot water** and stir until all solids are dissolved.
3. Strain before using.

CCP: Hold at 165°F or higher. Check and record temperature.

Reheat Instructions

1. To reheat broth, cover, and place in a 350°F hot oven for 7-10 minutes until it reaches 165°F.

CCP: Heat to 165° F or higher for at least 15 seconds

Opptional Toppings

Mushrooms, white, fresh, raw, slices
60 cup, pieces or slices

Include a variety of vegetable toppings of your choice, such as:

Fresh spinach

Shredded or sliced carrots

Fresh sliced mushrooms

Diced green onion

Opptional Toppings

Steamed broccoli

Include sauces, such as:

Soy sauce

Sriracha

Chicken Ramen Cup

Nutrition Facts

Servings Per Container 1

Serving Size 3 oz

Amount Per Serving

Calories 346

% Daily Value*

Total Fat 8g 10%

Saturated Fat 0g 1%

Trans Fat 0g

Cholesterol 45mg 15%

Sodium 1155mg 50%

Total Carbohydrate 45g 16%

Dietary Fiber 0g 2%

Sugars 2g

Includes 1g Added Sugars 2%

Protein 27g 54%

Vitamin D: 0% DV • Potassium: 7% DV

Calcium: 3% DV • Vitamin A: 0% DV

Iron: 12% DV • Vitamin C: 1% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.