

Idaho Child Nutrition Programs

Recipe: 000136 Thai Chicken Basil Barley 9-12

Recipe Source: Chef Brenda
 Recipe Group: ENTREES

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
 Number of Portions: 100
 Size of Portion: See Instruction

020006 BARLEY,PEARLED,(COOKED)..... 002003 SPICES,BASIL,DRIED.....	8 GAL 3/4 CUP, leaves	<p>Prepare Barley: Preheat oven to 400°F. Rinse the barley before cooking. Mix the barley, basil, and the amount of water the manufacturer's instructions call for in a deep steam table pan(s). Cover tightly with foil. Cook for 1 hour or until barley is tender.</p> <p>Caution: Stand away from the cooked barley when removing the foil to prevent burns from the steam.</p> <p>Note: Barley quantity in recipe is for amount of <u>cooked</u> barley needed. Use your barley package label to determine the correct amount of raw barley to prepare.</p>
050420 CHICKEN, DICED, COOKED, IQF, MEAT ONLY....	18 3/4 LB	<p>Prepare Chicken: Follow manufacturer's instructions to heat chicken.</p>
902382 Thai Style Chili Sauce.....	1 gallon	<p>Prepare Sauce: Heat Thai chili sauce according to package directions.</p>
		<p>Assemble Dish: Place 1 ¼ cup basil-barley on the tray and top with 3 oz. chicken and approximately 2 ½ tbsp. Thai chili sauce.</p> <p>Additional Serving Option: Using a Chinese to-go box or other container, place basil-barley in container and layer with vegetables, chicken, and Thai chili sauce.</p>

*Nutrients are based upon 1 Portion Size (See Instruction)

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

Idaho Child Nutrition Programs

Calories	492 kcal	Cholesterol	78.00 mg	Protein	31.68 g	Calcium	27.75 mg	13.92%	Calories from Total Fat
Total Fat	7.61 g	Sodium	416.42 mg	Vitamin A	81.17 RE	Iron	6.14 mg	4.50%	Calories from Saturated Fat
Saturated Fat	2.46 g	Carbohydrates	79.87 g	Vitamin A	399.94 IU	Water ¹	*138.29* g	*0.00%*	Calories from Trans Fat
Trans Fat ¹	*0.00* g	Dietary Fiber	*7.73* g	Vitamin C	*0.00* mg	Ash ¹	*0.58* g	64.94%	Calories from Carbohydrates
								25.76%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 3.000 oz				? - Milk
Grain..... 2.500 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
Moisture & Fat Change				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	020006	BARLEY,PEARLED,COOKED			
I	002003	SPICES,BASIL,DRIED			
I	050420	CHICKEN, DICED, COOKED, IQF, MEAT ONLY			
I	902382	Thai Style Chili Sauce			

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.