

# Idaho Child Nutrition Programs

**Recipe: 000006 Thai Chicken Basil Barley K-8**

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.....	6 1/4 GAL 1/2 CUP, leaves	<p><b>Prepare Barley:</b>                  Preheat oven to 400°F.</p> <p>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....	12 1/2 LB	<p><b>Prepare Chicken:</b>                  Follow manufacturer's instructions to heat chicken.</p>
902382 Thai Style Chili Sauce.....	3/4 GAL	<p><b>Prepare Sauce:</b>                  Heat Thai chili sauce according to package directions.</p>

**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

		<p><b>Assemble Dish:</b> Place 1 cup basil-barley on the tray and top with 2 oz. chicken and approximately 2 tbsp. Thai chili sauce.</p> <p><b>Additional Serving Option:</b> 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)

Calories	366 kcal	Cholesterol	52.00 mg	Protein	21.75 g	Calcium	21.03 mg	13.12%	Calories from Total Fat
Total Fat	5.34 g	Sodium	309.24 mg	Vitamin A	60.75 RE	Iron	4.40 mg	4.35%	Calories from Saturated Fat
Saturated Fat	1.77 g	Carbohydrates	61.67 g	Vitamin A	300.24 IU	Water <sup>1</sup>	*108.03* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>1</sup>	*0.00* g	Dietary Fiber	*6.03* g	Vitamin C	*0.00* mg	Ash <sup>1</sup>	*0.45* g	67.41%	Calories from Carbohydrates
								23.78%	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

<sup>1</sup> - denotes optional nutrient values

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... 2.000 oz				? - Milk
Grain..... 2.000 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... cup				? - Tree Nut
Milk..... cup				? - Fish
<b>Moisture &amp; Fat Change</b>				? - 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.