KICKIN’ BUFFALO WRAP

INGREDIENTS
- 6 lbs. 4 oz. Rebellyous Kickin’ Nuggets
- 50 Tortilla, 10”, whole grain rich
- 1-1/2 cups hot wing sauce
- 1 lb. 2 oz. Romaine lettuce, chopped
- 1 lb. 8 oz. shredded carrots

PROCEDURE

01. Preheat oven to 400°F.

02. Combine Nuggets and wing sauce and bake for 8-10 minutes until nuggets reach an internal temperature of 165°F. Hold in warmer until meal service. HACCP Critical Control Point: Hold at an internal temperature of 135°F or above.

03. Combine chopped romaine and shredded carrots in a bowl.

04. Portion 1/2 cup of salad mixture in each tortilla. Fold tortilla in half. Store in cooler until meal service. HACCP Critical Control Point: Hold at an internal temperature of 41°F or below.

05. Serving Information: On serving line, portion 5 pieces of chicken mixture into tortilla.
INGREDIENTS

- 3 lbs. 2 oz. Rebellyous Kickin’ Nuggets
- ¾ gallon + ½ cup or 1½ #10 cans chickpeas, drained and rinsed
- 1 lb. broccoli florets
- 1 lb. 8 oz. shredded carrots
- 2 lbs. 12 oz. sugar snap peas or snow peas
- 2 lbs. 8 oz. shredded cabbage
- 1 cup water or low sodium vegetable broth
- 1½ quarts Prepared teriyaki sauce, such as La Choy, Foothill Farms, or Schwan’s
- 6 lbs. 4 oz. soba noodles or spaghetti, cooked according to package directions

PROCEDURE

01. Preheat oven to 400°F.

02. Bake nuggets for 8-10 minutes until they reach an internal temperature of 165°F. Cut in half. Hold in warmer until meal service.

03. Combine broccoli, carrots, sugar snap peas, cabbage, garbanzo beans, vegetable broth/water in a tilt skillet or wok. Sauté for 5-10 minutes, until vegetables are tender.

04. Add the teriyaki sauce to the vegetables; mix to combine. Continue to sauté for another 5 minutes, until heated through.

05. Transfer to a pan, cover and hold in warmer until meal service.

06. Serving Information: Portion 1 cup of teriyaki mixture on top of one cup of noodles. Top with 2.5 nuggets.

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe. HACCP - Standard Operating Procedure - Wash all produce before starting this recipe.
KICKIN’ ORANGE CHICKEN

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe. HACCP – Standard Operating Procedure - Wash all produce before starting this recipe.

INGREDIENTS

- 3 lbs. 2 oz. Rebellyous Kickin’ Nuggets
- ¾ gallon + ½ cup or 1½ #10 cans chickpeas, drained and rinsed
- 1 lb. broccoli florets
- 1 lb. 8 oz. shredded carrots
- 2 lbs. 12 oz. sugar snap peas or snow peas
- 2 lbs. 8 oz. shredded cabbage
- 1 cup water or low sodium vegetable broth
- 1½ quarts prepared zesty orange sauce, such as Schwan’s or similar
- 6 lbs. 4 oz brown rice, cooked

PROCEDURE

01 Preheat oven to 400°F.
02 Bake nuggets for 8-10 minutes until they reach an internal temperature of 165°F. Cut in half. Hold in warmer until meal service.
HACCP Critical Control Point: Hold at internal temperature of 135°F or above.
03 Combine broccoli, carrots, sugar snap peas, cabbage, garbanzo beans, vegetable broth/water in a tilt skillet or wok. Sauté for 5-10 minutes until vegetables are tender.
04 Add the orange sauce to the vegetables; mix to combine. Continue to sauté for another 5 minutes, until heated through.
05 Transfer to a pan, cover and hold in warmer until meal service.
HACCP Critical Control Point: Hold at internal temperature of 135°F or above.
06 Serving Information: Portion 1 cup of stir fry mixture on top of one cup of brown rice. Top with 2.5 nuggets.