



# KICKIN' BUFFALO WRAP

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

- 50 Servings
- Each wrap provides 2 meat/meat alternates, 2 ounce equivalent grains.

## 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 internal temperature of 135°F or above.
- 03** Combine chopped romaine and shredded carrots in a bowl.
- 04** Portion ½ 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.



# KICKIN' TERIYAKI BOWL

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

- 50 Servings
- Each bowl provides 2 meat/meat alternates, 2 ounce equivalent grains and ½ cup other vegetable

## INGREDIENTS

- 3 lbs. 2 oz. Rebellyous Kickin' Nuggets
- ¾ gallon + ½ cup or 1¼ #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.  
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 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.  
HACCP Critical Control Point: Hold at internal temperature of 135°F or above.
- 06** Serving Information: Portion 1 cup of teriyaki mixture on top of one cup of noodles. Top with 2.5 nuggets.

# 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.



- 50 Servings
- Each bowl provides 2 meat/meat alternates, 2 ounce equivalent grains and ½ cup other vegetable.

## INGREDIENTS

- 3 lbs. 2 oz. Rebellyous Kickin' Nuggets
- ¾ gallon + ½ cup or 1¼ #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.