



2 APL CK12 Roll, Sushi, Chicken (Tyson 10244020928), Teriyaki Sauce (Minh 69144), Brown Rice (127158.4)

Revision Date: May 31, 2024

A delicious mixture of sweet, sticky teriyaki chicken, crunchy cucumber and brown rice.

Portion: 1 serving(s)

Minimum Batch: 1
Maximum Production:

Step	Ingredients		1 Servings	Servings	Servings
1	1 MM CK12 Rice, Brown, 1/2 Cup (2.7)		1 cup		
	2 APL CK12 Spread, Sriracha, Yogurt, Cilantro, 1-2/3 TBS (67377.2)		2 oz		
	1 MM CK12 Chicken, Diced (Tyson 10244020928), Teriyaki Sauce (Minh 69144) (34828.93)		3 oz		
2	Fresh Lime	EP	<1/4 ea		
	Green Onions, Bunch	EP	1 tbsp		
	Sesame Seeds	AP	1/2 tsp		
	Sliced, Unpeeled Cucumbers	EP	1/4 cup		
	Avocado Sliced	EP	2 tbsp		
3	Carrots, Fresh, Shredded	EP	1/4 cup		
	CK12 APL Nori, Seaweed Sheets, Woodland Foods V14	AP	1 ea		

Step	Method
1	<p><u>Sub Recipes</u> Refer to Chartwells Schools HACCP Process #2: Same-Day Service with No Leftovers CCP: Cool to 70 degrees F within 2 hours, and then to 41 degrees F or lower within an additional 2 hours. Keep refrigerated until bowls are assembled. CCP: Hold for cold service at 40 degrees F or lower.</p> <p>1) Prepare the rice according to the sub recipe, completely cool and set aside for step 3. 2) Prepare the Sriracha yogurt sauce according to the sub recipe and set aside for step 3. 3) Prepare the Chicken Teriyaki according to the sub recipe and set aside for step 3.</p> <p>**When storing ingredients for later use, always make sure to use an approved food storage container and remember to cover, label and date.</p>
2	<p><u>Prep</u> CCP: Wash fresh produce thoroughly under running water to remove dirt and other contaminants. CCP: Avoid barehanded contact, use clean single-use gloves for food preparation. CCP: Hold for cold service at 40 degrees F or lower.</p> <p>Reserve the follow steps for step 3: 3) Cut cucumbers into julienne strips. 4) Thinly slice scallions on a slight angle. 5) Toast sesame seeds in the oven until evenly golden brown, cool at room temperature and put aside for step 3. 6) Cut avocado into slices. 7) Cut lime into 8 wedges.</p> <p>**When storing ingredients for later use, always make sure to use an approved food storage container and remember to cover, label and date.</p>

Step	Method
3	<p><u>Assembly</u></p> <p>8) Lay a sheet of Nori on a sushi mat, smooth side down with the longer side of the Nori facing you. Have a bowl of cool water nearby. Dip your fingers into the water (this will help the rice not to stick) and spread 1 cup (#8 scoop) brown rice evenly over the sheet of Nori, leaving a 1 inch border at the top. Using your fingers, gently but firmly press the rice onto the Nori in an even layer.</p> <p>9) Top with the ingredients: 1/4 cup (#16 scoop) carrots, 1/4 cup (#16 scoop) cucumber and 3 oz (by weight) chicken teriyaki all in horizontal layers.</p> <p>10) Layer 1/8 cup sliced avocado, lime wedge and sliced scallion..</p> <p>11) Lift up the bottom edge of the sushi mat and carefully fold it over the fillings until they are enclosed in the roll. Leave the top 1 inch of the empty nori exposed. Use the sushi mat to squeeze the roll in as tightly as possible. Be careful not to squeeze the fillings out of the sides. Dip your fingers in the water bowl and wet the remaining 1 inch of Nori. Use the sushi mat to finish rolling up the roll until it's closed. Squeeze it one last time with the mat so that it is packed firmly.</p> <p>12) Transfer the roll to a cutting board. Using a very sharp knife, cut each sushi roll into 8 equal pieces. Transfer them to your serving plate.</p> <p>13) Drizzle the sushi with Sriracha yogurt and sprinkle sesame seeds on top.</p> <p>**For best quality practice batch cooking techniques - prepare smaller batches more frequently during meal service.</p> <p>Portion size = 1 roll (8 pieces)</p>

Recipe Notes:

Mood Boost - Confident

**1 MM CK12 Chicken, Diced (Tyson 10244020928),
Teriyaki Sauce (Minh 69144) (34828.93)**

Revision Date: May 15, 2024

Sub Recipe For			
2 APL CK12 Roll, Sushi, Chicken (Tyson 10244020928), Teriyaki Sauce (Minh 69144), Brown Rice (127158.4)	1 Servings 3 oz	Servings	Servings

Minimum Batch: 1

Maximum Production:

Portion: 3 ounce

Step	Ingredients	1 Servings	Servings	Servings
1	Diced Chicken, Tyson 10244020928 AP	3 oz		
	CK12 APL Sauce, Teriyaki, Less Sodium, Schwan, Minh 69144 AP	1 tbsp		

Step	Method
1	<p><u>Bake Chicken</u> Refer to Chartwells Schools HACCP Process #2: Same-Day Service with No Leftovers</p> <p>Put chicken in 2 inch line pans and cover with teriyaki sauce..</p> <p>Cover pan with pan liner paper and foil.</p> <p>Conventional Oven Frozen: 20-25 minutes at 375 degrees F. Thawed: 15-20 minutes at 375 degrees F.</p> <p>Convection Oven Frozen: 10-15 minutes at 375 degrees F. Thawed: 5-10 minutes at 375 degrees F. CCP: Heat to 165 F or higher for at least 15 seconds.</p> <p>Transfer to clean steamtable pan for service. CCP: Hold for hot service at 140 F or higher.</p> <p>Portion Size = 2.9 oz chicken (by weight)</p>



 **1 MM CK12 Rice, Brown, 1/2 Cup (2.7)**

Revision Date: May 15, 2024

Sub Recipe For

2 APL CK12 Roll, Sushi, Chicken (Tyson 10244020928), Teriyaki Sauce (Minh 69144), Brown Rice (127158.4)	1 Servings 1 cup	Servings	Servings
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Minimum Batch: 1

Maximum Production:

Portion: 1/2 cup

Step	Ingredients		2 Servings	Servings	Servings
1	Boiling Water	AP	1/2 cup, 2 tbsp, 3/4 tsp		
	Kosher Salt	AP	<1/8 tsp		
	Parboiled Brown Rice, Dry	AP	2-1/8 oz		

Step	Method
1	<p>Refer to Chartwells Schools HACCP Process #2: Same-Day Service with No Leftovers</p> <p>Stovetop: Bring water to boil and add salt. Pour in rice and allow water to come back to a boil; stir once or twice. Reduce heat; cover and simmer on low heat for 40-50 min. If rice is not quite tender or liquid is not absorbed, replace lid and cook 2 to 4 minutes longer. Fluff with fork.</p>
2	<p>Oven: Carefully combine rice and boiling water in a baking dish or steamtable pan; stir. Cover tightly to prevent steam from escaping and bake.</p> <p>Conventional oven: 350 degrees F for 50 minutes Convection oven: 325 degrees F for 50 minutes Steamer: 5 lb pressure for 25 minutes</p> <p>When rice is cooked, fluff with fork or slotted spoon to allow steam to escape and keep the grains separate. Do not stir. Stirring releases the starch, resulting in rice that is sticky.</p> <p>CCP: Hold hot at 140 degrees F until served or CCP: Cool to 70 F within 2 hours and from 70 F to 41 F or lower within an additional 4 hours.</p> <p>Portion Size = 1/2 cup (#8 scoop or 4 oz spoodle)</p>



2 APL CK12 Spread, Sriracha, Yogurt, Cilantro, 1-2/3 TBSP (67377.2)

Revision Date: May 31, 2024

Sub Recipe For			
2 APL CK12 Roll, Sushi, Chicken (Tyson 10244020928), Teriyaki Sauce (Minh 69144), Brown Rice (127158.4)	1 Servings 2 oz	Servings	Servings

Portion: 1-2/3 tbsp

Minimum Batch: 1
Maximum Production:

Step	Ingredients		2 Servings	Servings	Servings
1	Sriracha Hot Chili Sauce	AP	1/4 tsp		
	Ground Black Pepper	AP	<1/8 tsp		
	Fat Free Plain Yogurt	AP	3 tbsp, 2-1/2 tsp		
	Granulated Garlic	AP	<1/8 tsp		
	Lemon Juice	AP	3/4 tsp		
	Cilantro, Fresh	EP	<1/8 oz		

Step	Method
1	Refer to Chartwells Schools HACCP Process #1: No Cook Blend all sauce ingredients together in bowl. CCP: Hold for cold service at 40 degrees F or lower. Portion Size = 1-2/3 TBSP (#40 Scoop)

Recipe Notes:

Portion Size = 1-2/3 TBSP

