



## **thai chicken casserole**

Thai Lemongrass dark meat tossed with cabbage, carrot, green onions, and a savory sunflower sun-flower seed sauce, topped with sunflower seeds and cilantro.

*SERVINGS: 30 portions*

<b>Ingredients</b>	<b>Amount</b>
Thai Sunflower Sauce (see sub-recipe)	14 oz.
Cooked Brown Rice Noodles (cooked and held chilled)	14 oz.
Thai Slaw Mix (see sub-recipe)	14 oz.
Sunflower Seeds (raw)	As Garnish
Cilantro, minced	As Garnish
Red Bell Pepper, (micro-diced)	As Garnish

### **DIRECTIONS:**

1. Mix thai sunflower seed sauce, brown rice noodles, and thai slaw mix together in a sprayed hotel pan (cooking spray), cover with aluminum foil and hold.
2. Bake at 350 for 20 minutes and hold at 140 in a hot box for no longer than 4 hours.
3. Plate Lemongrass chicken on top of the brown rice noodles.
4. Garnish plate with sunflower seeds, cilantro and red bell pepper.

### **TYSON<sup>®</sup> PRODUCTS USED:**

#20876-928, Tyson Wei Caf  Thai Lemongrass Chicken

### **thai slaw mix**

Sub-Recipe

**SERVINGS: 14.8 oz.**

<b>Ingredients</b>	<b>Amount</b>
Red Cabbage, thin sliced	½ C
Green Cabbage, thin sliced	½ C
Carrot, grated	1 ½ ea.
Green onion, thinly cut on bias	4 stalks

**DIRECTIONS:**

1. Mix all ingredients and hold for main recipe.

**thai slaw mix**

Sub-Recipe

**SERVINGS: 14.8 oz.**

<b>Ingredients</b>	<b>Amount</b>
Ginger puree (commercially available)	3.2 Tbsp.
Garlic puree (commercially available)	1 ½ Tbsp.
Sunbutter (sunflower seed peanut butter)	1 ½ Tbsp.
Soy Sauce (low sodium)	5 oz.
Lime Juice, fresh	3 oz.
Light Brown Sugar	4 ½ Tbsp.
Red Pepper Flakes, crushed	1 ½ Tbsp.

**DIRECTIONS:**

1. Mix all ingredients and hold for main recipe.

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CN Portion	2.56 oz. ckn & .9 oz. sauce
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	160
Total Fat (g)	7.00
Saturated Fat (g)	2.00
Sodium (mg)	300

Carbs (g)	12
Protein (g)	14

