



Sriracha-Honey Chicken Lo Mein Bowl

Sriracha-honey glazed chicken strips served atop asian-style lo mein noodles with an edamame succotash that includes shelled edamame, corn kernels and red bell peppers.

Servings: 10 chicken & noodle bowls (1 per serving)

Ingredients	Amount	Amount
Tyson® Dark Meat Strips #38350-928	28.50 oz.	8 C
Sriracha-Honey Glaze (see sub-recipe)	12 oz.	1 C
Lo Mein Noodles (see sub-recipe)	57.50 oz.	10 C
IQF Edamame Succotash, Commercially Prepared	8.45 oz.	1 ? C

DIRECTIONS:

1. Mix the frozen strips and the prepared sriracha-honey glaze in a large mixing bowl. Transfer the sriracha-honey glazed chicken strips to a sheet pan lined with parchment paper that has been generously coated in non-stick cooking spray.
2. Heat the glazed chicken strips uncovered in a preheated 350°F convection oven for 14-18 minutes, or until the minimum internal temperature reaches 165°F. Transfer the heated glazed chicken strips into a hotel pan and hold covered in a hot box at 145°F until ready to serve.
3. Heat the commercially prepared edamame succotash according to the manufacturer's instructions and hold the heated edamame succotash covered in a hot box at 145°F until ready to serve.
4. To serve the chicken lo mein bowls portion 1-cup of the prepared lo mein noodles into serving bowls. Top each bowl of noodles with 3-tablespoons of the heated edamame succotash, and then top that with ½-cup of the prepared sriracha-honey glazed chicken strips. Hold the built bowls covered in a hot box at 145°F until ready to serve. One sriracha-honey chicken lo mein bowl per serving.

TYSON® PRODUCTS USED:

#38350-928: Tyson® Grilled Breast Strips

Sriracha-Honey Glaze

Sriracha-Honey Chicken Lo Mein Bowl

Yield: 1-cup (approximately 12 ounces)

Ingredients	Amount	Amount
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Honey	8.60 oz.	¾ C
Sriracha Hot Sauce	3 oz.	5 Tbsp.
Soy Sauce, Light	0.45 oz.	2 ¼ tsp
Lime Juice, Bottled	0.40 oz.	2 ¼ tsp
Granulated Garlic		½ tsp
Ground Ginger		¼ tsp

DIRECTIONS:

1. Combine all of the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared glaze covered under refrigeration at 38°F until ready to use.

Lo Mein Noodles

Sriracha-Honey Chicken Lo Mein Bowl

Yield: 10-cups (approximately 57.50-ounces)

Ingredients	Amount	Amount
Lo Mein Noodles, Cooked Al Dente, Thoroughly Drained	48.90 oz.	10 C
Soy Sauce, Light	4.80 oz.	½ C
Chicken Stock, Low-Sodium	4 oz.	½ C
Green Onions, Fresh, Cut into ½” long pieces	0.40 oz.	¼ C

DIRECTIONS:

1. Cook the lo mein noodles to the al dente stage according to the manufacturer’s instructions. Drain the cooked al dente noodles thoroughly and immediately transfer them to a mixing bowl.
2. Alternatively, if the lo mein noodles were cooked ahead of time and chilled, reheat them by quickly submerging them in simmering water, drain thoroughly and transfer the reheated noodles to a mixing bowl.
3. Next add the soy sauce, chicken stock and sliced green onions to the mixing bowl with noodles and gently toss everything together until the noodles are evenly coated in sauce. Hold the prepared lo mein noodles covered in a hot box at 145°F until ready to serve.

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CN Portion	1 piece
M/MA (oz)	2.50
Grain (oz)	0.00
Vegetable (oz)	0.00

Calories	120
Total Fat (g)	2.50
Saturated Fat (g)	0.50
Sodium (mg)	320
Carbs (g)	1
Protein (g)	22

