

ASIAN RAINBOW SLAW

Featuring **Minh**® Less Sodium Sweet & Sour and Teriyaki Sauces



CN CREDITING

M/MA	
Grain	
Vegetables (Beans/Peas)	¼ cup
Vegetable (Other)	1 cup
Fruit	¼ cup

KEY NUTRITIONALS

Calories	195
Total Fat	2.5 g
Saturated Fat	0.3 g
Cholesterol	0 mg
Sodium	380 mg
Carbohydrates	37 g
Dietary Fiber	6 g
Protein	7 g
Vitamin A	5000 IU
Vitamin C	45 mg
Calcium	95 mg
Iron	1.8 mg

INGREDIENTS

	50 SERVINGS	
	WEIGHT*	MEASURE
Minh ® Sweet and Sour Sauce, Thawed	1 lb 10.8 oz.	2 ¾ cups
Minh ® Teriyaki Sauce, Thawed	4 lb. 8 oz.	7 ½ cups
Bok Choy, Fresh Shredded	3 lbs. 9.6 oz.	12 ½ cups
Coleslaw Mix, Fresh	7 lbs. 6.4 oz.	1.2 gallons
Edamame Beans, Prepared and Chilled	4 lbs. 11.2 oz.	12 ½ cups
Shredded Carrots, Fresh	2 lbs 8.6 oz.	12 ½ cups
Pears, Diced Canned	6 lbs. 15.2 oz.	12 ½ cups
White Vinegar	11.4 oz.	1 ½ cups

DIRECTIONS

1. Blend together bok choy, slaw, edamame, carrots and pears into a large bowl.
2. Mix sauces and vinegar together.
3. Add sauce to cole slaw mixture and toss to coat.
4. Cover with plastic wrap and refrigerate until ready to serve.

*WEIGHT QUANTITIES ARE BASED ON FOOD BUYING GUIDE FOR CHILD NUTRITION PROGRAMS.

ASIAN CHICKEN LETTUCE WRAPS

Featuring **Minh**[®] Less Sodium Teriyaki Sauce



CN CREDITING

M/MA	2 oz.
Grain	
Vegetables (Red/Orange)	¼ cup
Vegetable (Other)	
Fruit	

KEY NUTRITIONALS

Calories	260
Total Fat	4.6 g
Saturated Fat	0.3 g
Cholesterol	45 mg
Sodium	580 mg
Carbohydrates	35 g
Dietary Fiber	4 g
Protein	19 g
Vitamin A	5500 IU
Vitamin C	6 mg
Calcium	50 mg
Iron	2.2 mg

50 SERVINGS

INGREDIENTS

	WEIGHT*	MEASURE
Minh [®] Teriyaki Sauce, Thawed	7 lbs. 12.8 oz.	12 ½ cups
Diced Chicken, Prepared	6 lbs. 4 oz.	16 ⅔ cups
Water Chestnuts, Chopped	7 lbs. 8 oz.	12 ½ cups
Shredded Carrots, Fresh	2 lbs. 8.6 oz.	12 ½ cups
Edamame Beans, Frozen	4 lbs. 11.2 oz.	12 ½ cups
Red Chili Flakes	½ oz.	6 ¼ cups
Romaine lettuce Leaves, Fresh, Cleaned and Separated	1 lb. 4.8 oz.	12 ½ cups

DIRECTIONS

1. Preheat oven to 350°F.
2. Blend chicken with teriyaki sauce, chestnuts, carrots, edamame and chili flakes.
3. Place mixture into a 2" full hotel pan, cover with foil. Bake at 350°F until internal temperature reaches 165°F degrees.
4. Serve 1 cup portion of chicken mixture in bowl. Plate or tray with lettuce leaves on side.

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POSOLE RICE BOWL

Featuring **Minh**® Whole Grain Vegetable Fried Rice



CN CREDITING

M/MA	2 oz.
Grain	1 oz. equivalent
Vegetables (Red/Orange)	5/8 cup
Vegetable (Other)	1/8 cup
Fruit	

KEY NUTRITIONALS

Calories	370
Total Fat	10 g
Saturated Fat	3 g
Cholesterol	50 mg
Sodium	840 mg
Carbohydrates	48 g
Dietary Fiber	6 g
Protein	23 g
Vitamin A	3700 IU
Vitamin C	20 mg
Calcium	65 mg
Iron	2.3 mg

INGREDIENTS	50 SERVINGS	
	WEIGHT*	MEASURE
Minh ® Fried Rice, Frozen	9.2 lbs.	1.9 gallons
Carnitas - Shredded Pork, Thawed	14.3 lbs.	3 gallons
Red Chili Sauce	1.1 lbs.	2 cups
Oregano, Dried Crushed Leaves	0.0003 lbs.	4 tbs
Corn, Frozen, Prepared	4.5 lbs.	6.2 pints
Hominy, Drained	3.5 lbs.	4.8 pints
Fresh Tomatoes, Diced	11.4 lbs.	1.8 gallons

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix together pork, chili sauce, tomato and oregano. Place mixture into a 2" full hotel pan, cover with foil. Bake at 350°F until internal temperature reaches 165°F.
3. Combine vegetable fried rice, corn and hominy.
4. Place mixture into a 2" full hotel pan, cover with foil. Bake 45-50 minutes or until internal temperature reaches 165°F.
5. Divide 1/2 cup of tomatoes into portion cups.
6. Portion 1 cup of rice mixture into bowls. Top with 3/4 cup of Carnitas mixture and serve.

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TERIYAKI MEATBALLS WITH BOK CHOY FRIED RICE

Featuring **Minh**® Less Sodium Teriyaki Sauce & Whole Grain Fried Rice



CN CREDITING

M/MA	2 oz.
Grain	2 oz. equivalent
Vegetables (Red/Orange)	1/8 cup
Vegetable (Other)	
Fruit	

KEY NUTRITIONALS

Calories	550
Total Fat	13 g
Saturated Fat	3.5 g
Cholesterol	35 mg
Sodium	910 mg
Carbohydrates	78 g
Dietary Fiber	10 g
Protein	28 g
Vitamin A	5200 IU
Vitamin C	20 mg
Calcium	130 mg
Iron	4.2 mg

INGREDIENTS

	50 SERVINGS	
	WEIGHT*	MEASURE
Minh ® Less Sodium Teriyaki Sauce	3 lbs. 14.4 oz.	6 ¼ cups
Minh ® Fried Rice, Frozen	18 lbs. 7 oz.	1.2 gallons
Frozen Edamame Beans	9 lbs. 5.6 oz.	25 cups
Beef Meatballs, Frozen	7 lbs. 12.9 oz.	7 ¾ cups
Shredded Bok Choy, Fresh	7 lbs. 3.2 oz.	25 cups
Water	3 lbs. 14.4 oz.	6 ¼ cups

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix together sauce, water and meatballs until thoroughly covered and combined.
3. Place meatball mixture into a 2" full hotel pan, cover with foil. Bake according to package instructions.
4. Mix together vegetable fried rice with bok choy and edamame.
5. Place vegetable fried rice mixture into a 2" full hotel pan, cover with foil. Bake 45-50 minutes or until internal temperature reaches 165°F.
6. Portion 1-1 ½ cups portions of rice into serving bowls.
7. Top rice with 1/2 cup (approximately 5) meatballs, and serve.

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ASIAN BBQ PORK NACHOS

Featuring **Minh**® Less Sodium Orange Sauce



CN CREDITING

M/MA	2 oz.
Vegetables (Other)	¼ cup
Vegetable (Dark Green)	

KEY NUTRITIONALS

Calories	480
Total Fat	20 g
Saturated Fat	9 g
Cholesterol	60 mg
Sodium	840 mg
Carbohydrates	49 g
Dietary Fiber	8 g
Protein	24 g
Vitamin A	1500 IU
Vitamin C	17 mg
Calcium	110 mg
Iron	2.2 mg

50 SERVINGS

INGREDIENTS

	WEIGHT*	MEASURE
Minh ® Orange Sauce, Thawed	1 lbs. 3.5 oz.	2 cups
Carnitas - Shredded Pork	7 lbs. 3.2 oz.	25 cups
BBQ Sauce	1 lbs.	2 cups
Dried Onions	3.7 oz.	1 ⅓ cups
Garlic Powder	2.6 oz.	½ cups
Red Chili Sauce	1 lb. 7 oz.	3 ⅞ cups
Black Beans, Drained	5 lbs.	12 ⅞ cups
Nacho Chips	2 lbs. 11.7 oz.	1.2 gallons
Asian Rainbow Slaw (portioned) >>	3 lbs. 14.4 oz.	6 ¼ cups
Lime Sour Cream (1 cup sour cream/ 1 tsp fresh lime juice)	1 lb. 8.9 oz.	3 ⅞ cups
Lime Juice	½ oz.	⅔ cups
Shredded Cheddar Cheese (portioned)	3. lbs. 2 oz.	12 ½ cups

DIRECTIONS

1. Preheat oven to 350°F.
2. Mix orange sauce, pork, BBQ sauce, onions, garlic, red chili sauce and black beans together.
3. Mix 1 cup of sour cream and 1 tsp fresh lime juice
4. Place pork mixture into a 2" full hotel pan.
5. Cover with foil and bake at 350°F until cooked thoroughly
6. On a plate or tray, portion the Nacho Chips, then place 4 oz pork mixture on top
7. Top with slaw, lime, sour cream and cheese.

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