THE CAFETERIA CONNECTION

Tasteful Harvest *Peppers*

Kung Pao Chicken with Sweet Peppers

INGREDIENTS
9 lbs Chicken, dark meat, skinless, boneless, raw

FOR THE MARINADE:
3 tablespoons Cornstarch
1/3 cup Soy sauce, reduced sodium
1 tablespoon 1 teaspoon Salt, kosher
2 tablespoons Oil, olive
3 tablespoons Sherry vinegar

FOR THE SAUCE:
3 tablespoons Cornstarch
1/4 cup Soy sauce, reduced sodium
1/4 cup Sugar, granulated
1/2 cup Sherry vinegar
3 tablespoons Oil, sesame
2 teaspoons Pepper, red, crushed
1 cup Water

FOR THE VEGETABLES:
2 tablespoons Oil, olive
1/4 cup Garlic, fresh, chopped
1/4 cup Ginger, fresh, chopped
8 ounces Scallions, sliced
5 lbs, 2 ounces Peppers, red and/or orange bell, seeded, sliced

FOR THE RICE:
11 pounds 3 ounces Water
5 pounds 9 ounces Rice, brown, long grain, raw

SERVES 50

Kung Pao Chicken with Sweet Peppers

INSTRUCTIONS

FOR THE MARINADE:
First dissolve cornstarch with soy sauce, then mix in remaining marinade ingredients.

FOR THE CHICKEN:
Place chicken in a large container with a lid.
Pour marinade over chicken and mix well to coat it. Cover and refrigerate for up to 2 hours.
Preheat oven to 375° F. Lay chicken out onto parchment-lined sheet pans in one layer. Cook until browned and cooked through.
Slice chicken into strips and hold hot for service.

FOR THE SAUCE:
In a large pot, first dissolve cornstarch with soy sauce, then mix in remaining sauce ingredients. Bring to a boil, reduce heat, and simmer until sauce has thickened. Sauce can also be heated in a steam table pan in the oven.

FOR THE VEGETABLES:
In a large mixing bowl, combine the olive oil, garlic, ginger, scallions, and bell peppers. Mix well to coat the vegetables.
Lay vegetables out on parchment-lined sheet pans and cook until the peppers are tender but not overcooked.
Mix vegetables and sauce together and place in steam table pans. Hold hot for service.

FOR THE RICE:
Bring water to a boil.
Place rice in a steam table pan. Pour boiling water over rice, cover tightly with foil, and bake in oven at 350°F oven for approximately 50 minutes or until rice is tender and water is absorbed.