

Thai Vegetable Stir Fry With Brown Rice & Chicken

Makes: 50 servings

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Ingredients	Weight	Measure
Brown rice, cooked		37 1/2 cup
Canola oil		3/4 cup
Chicken stock, heated		5 cup
Onions, chopped	1 1/4 lb	5 cup
Broccoli Florets	3 lb	20 cup
Mushrooms, sliced	3/4 lb	4 cup
Carrots, julienne	3 lb	13 1/2 cup
Zucchini, thinly sliced	1 lb	4 1/2 cup
Red pepper, thin strips	1 3/4 lb	8 cup
Stir fry sauce		6 3/4 cup
Garlic, whole, peeled, minced		40 cloves
Sriracha chili sauce		2 Tbsp
Diced chicken, thawed		18 3/4 cup



Directions

1. Sanitize work area with bleach & water solution.
Wash hands.
2. Wash all vegetables and cut to desired size.
3. In large cooking pan or kettle, place oil and heat over medium-high heat.
4. Add onion and carrot, stir fry for 1-2 min until caramelized.
5. Place broccoli in steam pan and steam for 3 minutes. Add to onion.
6. Add pepper strips, garlic, mushrooms and zucchini. Stir fry for 4 minutes until crisp.
7. CCP: heat to 140°F or higher for at least 15 seconds.
8. Add hot chicken broth, stir. Add stir fry sauce and chili sauce; stir until incorporated.
9. Place diced chicken in steam pan and heat for 5 minutes or until heated. CCP: heat to at least 165°F or higher for 15 seconds.
10. Add to vegetables and mix. Place in hotel pan and put in preheated steam table. Place cooked rice in preheated steam table.
11. CCP: hold for hot service at 140°F or higher.
12. To serve: Use 6 oz spoon to serve rice. Add 1 1/2 cups of chicken and vegetable mixture on top of the rice.