Recipe Template

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Recipe Name:	
recipe Hairie.	

Ingredients	Portion (use these units: each, slices, cup (#scoop),oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
water	2 quarts	Sysco		
Chicken Bouillon	2 T	Sysco		
cornstarch	1/3 cup	sysco		
water	¼ cup	sysco		
fresh rosemary, chopped	2 T	sysco		
1 each lemon juice, fresh	¼ cup	sysco		
grilled lemon chicken nuggets	5	sysco		
Lemon Pepper	2 T	sysco		

Instructions

Write step-by step instructions here. Include details about defrosting, cooking, assembly, and storage. *Include if applicable*: **Cooking details**

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

Include if applicable: **Packaging information** (i.e. in a 18 oz clear plastic cup; in a large clear plastic "Smart Lock" container; wrap with Fresh Express parchment paper; wrap with blue foil)

Last step should be: Serve immediately OR store in refrigerator/warmer until serving

Make sauce.

Make 2 quarts of chicken bouillon using 2 tablespoons of chicken bouillon and 2 quarts water and bring to a low simmer.

In a separate bowl, add 1/3 cup of cornstarch to 1/4 cup water to make a slurry.

Mix the slurry into the simmering chicken bouillon and stir gently with a wire whisk until fully incorporated

While continuingly stirring add 2 tablespoons of freshly chopped rosemary and the juice of one whole lemon or a quarter cup juice and 1/2-pound butter.

Heat (Tyson) grilled chicken nuggets in the woven until heated to 165F degrees internal temperature.
Sprinkle 2 Tablespoons of lemon pepper on chicken nuggets and mix nuggets in lemon sauce.
Put in pan and sprinkle with dried parsley flakes. Cover with plastic wrap until ready to serve.
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Yield:
Recipe #: