

Chicken and rice (camp)





Serves: 50

Ingredients	Amounts		Common allergens	Ingredient
(include brand)	Quantity	Units	present	substitution options
Free flow chicken	2.5	Kg		
(Inghams)		(50g/portion)		
Jasmine rice	5	Kg uncooked		
Ginger	50	g		
Garlic	50	g		
Lemongrass	1	bunch		
Spring onions (finely sliced)	1	bunch		
Peas (frozen)	1	Kg		
Carrot (finely diced)	1	Kg		
Capsicum (finely diced)	1	Kg		
Mushrooms (finely sliced)	1	Kg		
Snow peas	500	g		
Bean sprouts	500	g		
Coriander (finely washed and roughly chopped)	1	bunch		

Procedure							
Step 1: Measure rice and place in large sieve, wash well to remove starch. Drain.							
Step 2: Place rice in gastronorm trays with BOILING water at ratio – 1 part rice to 1.3 parts water.							
Step 3: Cover tray with foil and cook in Combi at 180°C with 100% humidity for 18 minutes.							
Step 4: Place peas on perforated tray, with full tray under and steam for 5-10 minutes to defrost.							
Step 5: Place chicken on gastronorm tray and steam for 5-10 minutes to defrost. Ensure chicken is +80C.							
Step 6: Take rice out of combi, do not unwrap foil and rest 5 minutes. Remove foil and separate rice							
grains with a kitchen spoon.							
Step 7: Meanwhile, fry lemongrass, garlic and ginger with capsicum and mushrooms for approx. 5-10							
minutes.							
Step 8: Add chicken and peas and mix well.							
Step 9: Fold chicken mix through the rice and top with spring onions, snow peas, bean sprouts and							
coriander.							
Common allergens present:							
☐ Milk (dairy)	□ Egg	☐ Fish	□ Crustacean	☐ Mollusc			
□ Sesame	☐ Lupin	☐ Soy	□ Peanut	□ Wheat			
□ Barley	☐ Oats	☐ Rye	☐ Gluten				
Tree nuts:		•					
☐ Almond	□ Brazil nut	□ Cashew	☐ Hazelnut	☐ Macadamia			
□ Pecan	☐ Pine nut	☐ Pistachio	□ Walnut				