



Making the chicken that makes your menu.™



General Tso's Chicken

Great ideas from the Chefs at Brakebush



The Recipe

- 5 oz. 5590 or 5591 Brakebush Tempura Chicken Chunks
- 3 oz. Broccoli (cut florets)
- 1 oz. Asian Menu General Tso's Sauce
- ½ tsp. Sesame seeds
- 1 Tbsp. Green onion (small angle sliced)
- 2 oz. Long grain white rice (cooked)

Method:

1. Fry Tempura chunks to 165 degrees internal temperature per specifications.
2. Blanch broccoli in salted boiling water for 30 seconds and drain. Place around the outer edge of serving platter.
3. Toss hot chicken in General Tso's sauce, just enough to coat.
4. Place glazed chicken chunks in center of serving platter atop cooked rice and finish with sesame seeds and green onion.

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General Tso's Chicken



#1 Ingredients:

5590 Tempura Chicken Chunks (fried)
 Broccoli
 Asian Menu General Tso's Sauce
 Sesame seeds
 Green onion
 Long grain white rice (cooked)



#2

In a skillet or wok heat General Tso's sauce to reduce.



#3

Toss chicken in sauce just enough to coat. Top with sesame seeds and green onion.



#4

Place glazed chicken chunks in center of serving platter atop cooked rice. Surround with broccoli that has been blanched in salted boiling water for 30 seconds.