

Halal Chicken/Tofu Cacciatore with Rice

(Gluten-Free)

This Package Contains:

INGREDIENTS

- Halal Chicken legs x 50
- Butter x 3 sticks
- Pasta sauce x 5.6L
- Rice x 4 kg
- Tofu x 4 pkg
- Peppers x 5lbs
- Mushrooms x 4lbs
- White onions x 6lbs
- Olive Oil x 1/3 cup
- Chopped garlic in olive oil x 1.5 cups
- Salt & pepper
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BEVERAGE

- Tea
- Coffee

Sugar, coffee cream & milk on site

CONTAINER/OTHERS

- Meal containers with lids
- Meal labels
- Parchment paper
- Tin foil roll (please return)
- Napkins
- Thermometer (please return)

This Recipe yields: 42 servings + additional for seconds

Halal Chicken Cacciatore with Rice

(chicken legs, peppers, mushrooms, white onions, garlic, tomato sauce, salt & pepper, rice)

(V) Tofu Cacciatore with Rice

(Tofu, peppers, mushrooms, white onions, garlic, tomato sauce, salt & pepper, rice)



Halal Chicken/Tofu Cacciatore with Rice

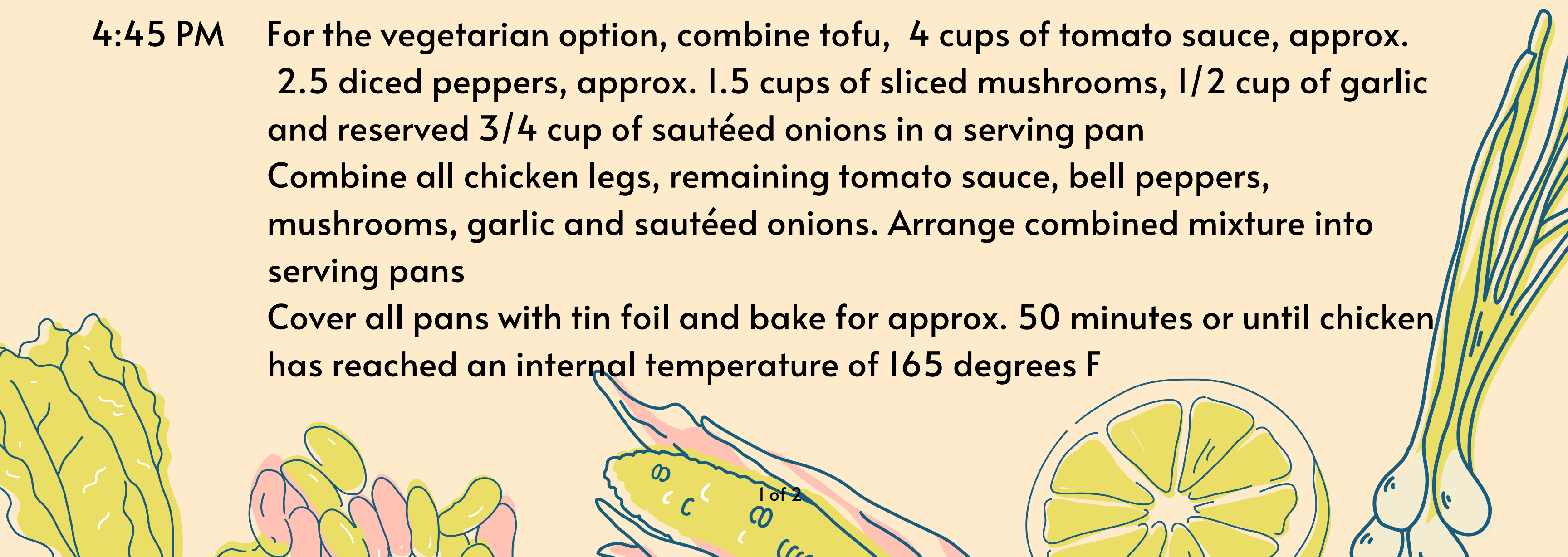
(Gluten-Free)

WELCOME TO KSM! PLEASE SUIT UP & GO THROUGH OUR SAFETY GUIDELINES. DON'T FORGET TO TAKE A PICTURE OF YOUR GROUP IN THOSE HAIRNETS, GLOVES, AND OUR GREEN APRONS!

Today's Menu

- 🥄 Chicken Cacciatore with Rice
- 🥄 (V) Vegetable Cacciatore with Rice

- 3:45 PM Turn on vent hood fan (The switches are located at the main kitchen door, above the light switches)
Preheat ovens to 375 degrees F
Ensure all ingredients on the checklist have been supplied to you
Sanitize work surfaces
Wash hands
- 4:00 PM Dice onions, bell peppers and slice mushrooms
- 4:15 PM Sautée onions in a pan over medium heat with 1/4 cup of olive oil until tender
Set aside 3/4 cup of sautéed onions for vegetarian meals
- 4:30 PM Use paper towel to press water from tofu and cube
Toss tofu in 1 tbsp of olive oil and bake on a parchment lined baking tray for 15 to 20 minutes until crispy
- 4:45 PM For the vegetarian option, combine tofu, 4 cups of tomato sauce, approx. 2.5 diced peppers, approx. 1.5 cups of sliced mushrooms, 1/2 cup of garlic and reserved 3/4 cup of sautéed onions in a serving pan
Combine all chicken legs, remaining tomato sauce, bell peppers, mushrooms, garlic and sautéed onions. Arrange combined mixture into serving pans
Cover all pans with tin foil and bake for approx. 50 minutes or until chicken has reached an internal temperature of 165 degrees F





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- 5:00 PM Thoroughly rinse rice with water to remove starch
Mix 10 cups of rice and 15 cups of water in each serving pan. You will need two serving pans.
Cover each serving pan with tin foil and cook in the oven for 45 minutes, or until rice is tender and can be fluffed with a fork
- 5:15PM Work with Kerr Street Volunteer Liaison to set up the serving counter with tongs, serving spoons, plates, cutlery, and napkins.
The liaison will ensure the dining room is set up and prepare the tea & coffee
- 5:30PM When rice is finished cooking, remove from the oven, fluff with a fork, stir in butter and season with salt
When chicken is finished cooking, season with salt
If needed, lower the oven temperature to 200 degrees F and place food serving pans in the oven, covered with tin foil to keep the food warm before serving
- 6:00 PM Serve food to clients at the buffet. Once everyone has been served, serve seconds to anyone who would like them, given that there is enough for everyone.
- 6:30 PM If there is any food leftover, pack it in the provided take away containers, label and place in the "Community Meals" fridge located in the warehouse
- 6:45 PM Begin an activity with the clients
- 7:30 PM Begin cleaning the kitchen; referring to the kitchen cleaning guide for more details
- 8:00 PM Complete and sign the kitchen cleaning guide once all outlined tasks are finished.
Leave completed cleaning guide in the provided kitchen binders
Sign out from the front desk

