

Teriyaki Sauce for Sweetpotato & Chicken

Meal Component(s) for Sweetpotato & Chicken Teriyaki:

Recipe HACCP Process: #4 No HACCP Process/Non-TCS Food

2 oz. Meat/Meat Alternate, ¼ c. Dark Green Vegetable ¼ Red/Orange Vegetable, ⅛ c. Fruit

Portion Size: 1 cup

Servings: 100

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Soy sauce, reduced sodium		1 qt 2 cups	<ol style="list-style-type: none"> Combine soy sauce, sugar, pineapple juice and vinegar in a saucepan. Whisk cornstarch and water in small bowl to form a slurry. Add to soy sauce mixture. Add garlic and ginger, then bring to a boil, stirring occasionally. Reduce heat and simmer for 4-5 minutes. Sauce should thicken. Cool and hold in the refrigerator for up to 7 days, if making ahead. <i>CCP: Cool to 70°F within two hours; then 41°F within 4 additional hours.</i> <i>CCP: Hold at or below 41°F.</i>
Sugar, granulated		1 qt 1½ cups	
Pineapple juice		1½ cups	
Vinegar, apple cider		1½ cups	
Cornstarch		1 cup	
Water		1 cup	
Garlic, granulated		2 Tbsp	
Ginger, ground		1 Tbsp	

Nutrients Per Serving

Calories 316 Total Fat 12g Saturated Fat 2.5g Protein 19g Carbohydrate 33g Sodium 854mg



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