

PLANT-BASED
rebellyous
Kickin' Nuggets



KICKIN' ORANGE CHICKEN

INGREDIENTS

- 3 lbs. 2 oz. Plant-Based Rebellyous Kickin' Nuggets
- 3/4 gallon + 1/2 cup, or 1-1/4 #10 cans chickpeas, drained and rinsed
- 1 lb. broccoli florets
- 1 lb. 8 oz. shredded carrots
- 2 lbs. 12 oz. sugar snap peas or snow peas
- 2 lbs. 8 oz. shredded cabbage
- 1 cup water or low sodium vegetable broth
- 1-1/2 quarts of prepared zesty orange sauce, such as Schwan's or similar
- 6 lbs. 4 oz. brown rice, cooked

DIRECTIONS

1. Preheat oven to 400°F.
2. Bake nuggets for 8-10 minutes until they reach an internal temp of 165°F. Cut in half, hold in warmer until meal service.
3. Combine broccoli, carrots, peas, cabbage, chickpeas, water/broth in a tilt skillet or wok. Sauté for 5-10 minutes until heated through.
4. Add orange sauce to the vegetables; mix to combine. Continue to sauté for another 5 minutes, until heated through.
5. Transfer to a pan, cover and hold in warmer until meal service.
6. Serving Information: Portion 1 cup of stir fry mixture on top of one cup of brown rice. Top with 2.5 nuggets.

HACCP - STANDARD OPERATING PROCEDURE - USE HAND WASHING PROCEDURES BEFORE STARTING RECIPE.
HACCP - STANDARD OPERATING PROCEDURE - WASH ALL PRODUCE BEFORE STARTING THIS RECIPE.
HACCP CRITICAL CONTROL POINT: HOLD AT INTERNAL TEMPERATURE OF 135°F OR ABOVE.

**REACH OUT TO THE REBELLYOUS TEAM
TO TEAM UP ON MORE DELICIOUS MEAL IDEAS!**