Butter Chicken Poutine (SFR- School Food Rocks)

General Information

Recipe #	Category	Source
1584258	Lunch Entree	Local

Ingredients

Name	Quantity	+	Quantity 2
Makhni Butter Masala Sauce- SFR by Passport Global Flavors	3 lbs., 2 oz.		
Sauce, Queso Blanco, 1M, 240/2oz, 6/5#, JTM, 5718	3 lbs., 2 oz.		
Parsley, fresh	½ c., 1 tsp. chopped		
Potato, French Fry, Crispy, Seasoned, Skin-On, Bakeable, 1/2", 6/5#, 200/2.4oz, 1/2c Starchy, McCain, MCX04717	1 gal., 2 qt., 1 c.		
Grilled Chicken Bites, Seasoned Fully Cooked, Gold Creek 792408	200 pieces		
Seasoning, Garden Sriracha, Shaker, 4/22oz, Mr. Frank's Kitchen, 735940808828	¼ c., ½ tsp.		

Preparation Instructions

HACCP Process: #2 - Same Day Service

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Directions

1. Thaw chicken one day in advance under refrigeration.

Butter Chicken Poutine (SFR)

Serving Size	Yield
1 bowl	50.00

Nutrition Facts

Serving Size 1 bowl (225 gm)

Amount Per Serving	
Calories	328.624
	% Daily Value*
Total Fat 16.505 gm	25.392%
Saturated Fat 6.791 gm	33.954%
Trans Fat 0.260 gm	
Cholesterol 97.980 mg	32.66%
Sodium 948.116 mg	39.505%
Total Carbohydrate 20.010 gm	6.67%
Dietary Fiber 0.911 gm	3.643%
Total Sugars 0.745 gm	
Includes 0.000 gm of Added Sugars	
Protein 30.219 gm	60.437%
Vitamin A 2.631* mcg RAE	0.292%
Vitamin C 0.831* mg	1.385%
Vitamin D 0.000* mcg	
Calcium 120.671* mg	12.067%
Iron 0.289* mg	1.604%
Potassium 804.510 mg	17.117%
Saturated Fat % of Calories	18.598 %
Added Sugar % of Calories	0.000 %

*** Indicates missing Nutrient Information.**
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

2. Thoroughly wash and chop produce.
3. Preheat oven to 425 degrees.
4. Place frozen fries in a single layer on a shallow baking pan. Bake 8 to 10 minutes.
5. Place Queso Cheese in steamer, cook for 15-20 minutes. **Critical Control Point: Heat to 145°F for 15 seconds.**
6. Combine Diced Chicken and Butter Masala Sauce in pan, cover with foil, and bake for 12-15 minutes. **Critical Control Point: Heat to 165°F for 15 seconds.**
7. Transfer Butter Chicken mixture to hot holding cabinet.
8. To serve, place 1/2 cup of fries in bowl, add one ounce of queso cheese on top of fries, 3 oz spoodle of Butter Chicken mixture, garnish with parsley and 1/4 teaspoon of Mr. Franks Garden Sriracha Seasoning

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

Dates

Last Updated	Created
10-13-2025	05-24-2024

Meal Components

Component	Measurement
Meat/Meat Alternates	2.5 oz
Starchy	0.5 cups

Allergens

Milk

Attributes

American Made

Peanut Free

Vegetarian

Added Sugar Limitations

Not applicable.

Vendors

JTM Food Group

McCain Foods

Mr. Frank's Kitchen

Edit Recipe