

Recipes Kids Love!

VOLUME 5: GO GLOBAL!



kikkoman® 

GO GLOBAL!

Today's kids are hungrier than ever for big, bold global flavors. School menu-makers are responding with a whole new world of foods inspired by the cuisines of Mexico, Latin America, the Mediterranean, and Asia.



How can you tap into global flavor excitement while saving labor and meeting USDA nutritional guidelines? Kikkoman's full line of ready-to-use, kid-approved sauces make it easy. They're so packed with crave-appeal, they can transform commodity proteins, veggies and other everyday ingredients into instant international favorites.

INTERNATIONAL FLAVORS:



Nearly 60%
of districts
report offering
a new menu item that features international flavors¹

To help you navigate the increasingly complex world of nutritional needs, we have all kinds of clean-label and better-for-you products including reduced sodium, gluten-free and preservative-free options.



YOUR GLOBAL GO-TO

You can turn to Kikkoman's hardworking sauces again and again as flavor starters for any cuisine—not just Asian. That's because they're irresistibly sweet, savory and rich with umami. Whether you choose convenient half-gallon jugs or grab-n-go packets, you can count on consistent U.S.-made quality with every order.

We hope these recipes inspire you to create some great global dishes of your own. For more kid-pleasing recipes and ideas, visit us at KikkomanUSA.com/foodservice/K-12.



LABEL-FRIENDLY SOLUTIONS

CLEANER LABELS:

56%

of districts serve cleaner label menu items¹



GLUTEN-FREE:

87%

of the districts report offering a customizable menu option for students¹



SOLUTIONS FOR SCHOOLS

SOY SAUCES

	Product Code
Soy Sauce*	00150
Less Sodium Soy Sauce*	00130
Preservative-Free Gluten-Free Tamari Soy Sauce*	00158
Preservative-Free Less Sodium Gluten-Free Tamari Soy Sauce	00155



TERIYAKI SAUCES

Teriyaki Glaze	04910
Preservative-Free Less Sodium Teriyaki Glaze	01657
Less Sodium Teriyaki Marinade & Sauce	01046
Preservative-Free Less Sodium Gluten-Free Teriyaki Marinade & Sauce	01045



ASIAN SAUCES

Hoisin Sauce	01542
Katsu Sauce	02154
Lime Ponzu Citrus Seasoned Dressing & Sauce	02305
Ponzu Citrus Seasoned Dressing & Sauce*	02084
Preservative-Free Orange Sauce	01575
Preservative-Free Poke Sauce	01658
Rice Vinegar	02020
Preservative-Free Non-GMO Toasted Sesame Oil	01702
Sriracha Hot Chili Sauce	01588
Sushi Sauce (Unagi Tare)	01564
Sweet & Sour Sauce	04902
Preservative-Free Low Sodium Gluten-Free Sweet & Sour Sauce	01656
Thai Style Chili Sauce*	01546
Wasabi Sauce	00719



RAMEN SOUP MIXES

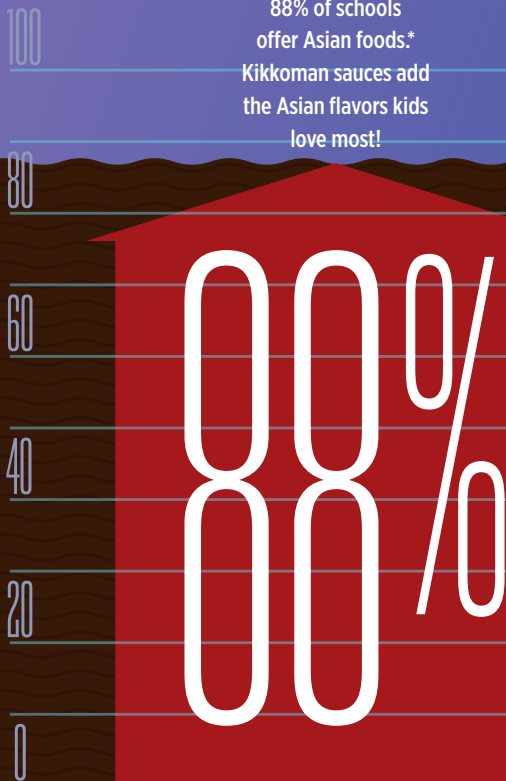
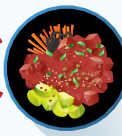
Miso Ramen Soup Mix (Green Label)	01691
Shoyu Ramen Soup Mix (Green Label)	01690
Tonkotsu Ramen Soup Mix (Green Label)	01620



*Also available in portion control packets.

ASIAN IS COOL

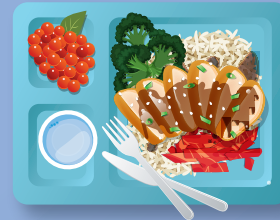
KIKKOMAN MAKES IT EASY



*Source: School Nutrition Operations Report, 2014



ARE YOU SERVING THE 5 FAVORITE ASIAN FOODS KIDS CRAVE?



TERIYAKI CHICKEN
Kikkoman Teriyaki products add kid-pleasing flavor.

ORANGE CHICKEN
Kikkoman Orange Sauce and frozen chicken nuggets make it easy.

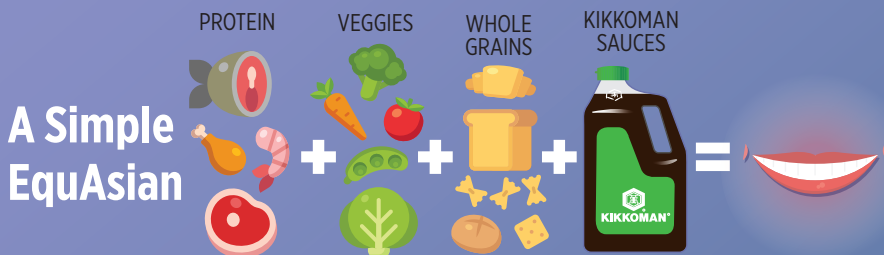


TERIYAKI MEATBALLS
Kikkoman Teriyaki sauces give ordinary meatballs or burgers instant Asian appeal.

EGG ROLLS
From Thai Chili to Sweet & Sour, Kikkoman has your dipping sauces covered.



SRIRACHA CHICKEN
Kikkoman Sriracha Hot Chili Sauce adds the spicy, tangy flavors kids love.



Our full line of sauces and packets give an instant “kikk” of kid-pleasing flavor to everything from commodity proteins and veggies to noodles, nuggets, whole grains, tofu and patties—and they can help reduce sodium.



Awesome Sauce!

If you're looking to serve the Asian-style foods kids love, Kikkoman has a one-step sauce solution for you in convenient half-gallon jugs and grab-n-go packets.



575 mg sodium per Tbsp



6,300 mg sodium per Tbsp

Sodium Surprise

Ounce for ounce, Kikkoman sauces are actually lower in sodium than many common ingredients you're using, and you can use them instead of salt to add savory flavor and umami.



For more information and inspirAsian, visit www.KikkomanUSA.com/foodservice/K-12

RECIPES



ROLL IT!

To create a Chimichurri Chicken Wrap, top a large tortilla with the sauced chicken, cucumbers, bell peppers, cilantro and some shredded lettuce or cabbage and roll it up, burrito-style.



CHIMICHURRI CHICKEN GRAB-N-GO BOX

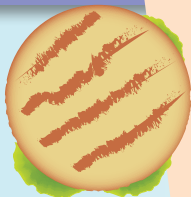
Grains, Meat/Meat Alternate			Main Item	40 Servings
Ingredients	Weight	Measure	Directions	
Chicken, diced, precooked frozen	5 pounds		Thaw diced chicken in the refrigerator. CCP: Hold cold at 41°F or below.	
Flatbread, oven-fired, whole grain-rich	40 each, 2.2 ounces		Thaw flatbread at room temperature overnight.	
Cucumber with peel, raw and sliced	3 pounds 4 ounces		Rinse cucumbers and red peppers under running water. Slice cucumbers into ¼ inch rounds and thinly slice red peppers into ¼ inch strips.	
Red Peppers, raw	2 pounds 12 ounces		Rinse cilantro under running water and dry with a single use, disposable paper towel. CCP: No bare hands should contact ready-to-eat foods. Hold refrigerated until ready to serve.	
Cilantro Leaves, raw		2 ½ cups		
Kikkoman Lime Ponzu Citrus Seasoned Dressing & Sauce 02305		½ cup	In a food processor or high-powered blender, combine cilantro leaves, Kikkoman Lime Ponzu Citrus Seasoned Dressing & Sauce, granulated garlic, oregano, red pepper flakes, Kikkoman Rice Vinegar, Greek yogurt and mayonnaise into a smooth sauce. CCP: Hold cold at 41°F or below.	
Garlic, granulated		1 ¼ teaspoons	Combine diced chicken and sauce in a mixing bowl and stir well. CCP: Hold cold at 41°F or below.	
Oregano Leaves, dried		1 ¼ teaspoons	Cut each flatbread into four triangles. Arrange each triangle into one section of a three-compartment clear container.	
Red Pepper Flakes, crushed		1 ⅛ teaspoons	Portion 2.8 ounces of chicken into a section of each three-compartment container.	
Kikkoman Rice Vinegar 02020		⅓ cup	CCP: Hold cold and serve at 41°F or below.	
Greek Yogurt, plain non-fat		2 ½ cups	Portion ¼ cup of red bell peppers and cucumbers into the last section of the container. <i>Offer additional vegetables to meet meal pattern according to age-grade group.</i>	
Mayonnaise, regular		1 ¼ cups		

Serving Size	1 Serving Provides
1 portion	2 ounce equivalents grains, 2 ounce equivalents meat/meat alternate, ½ cup equivalents vegetables

Nutrients Per Serving									
Calories	329	Cholesterol	48.23 mg	Sugars	4.79 g	Calcium	45.70 mg	Calories from Total Fat	36.16%
Total Fat	13.22 g	Sodium	503.77 mg	Protein	20.18 g	Iron	0.64 mg	Calories from Sat Fat	4.89%
Saturated Fat	1.79 g	Carbohydrate	33.25 g	Vitamin A	1106.99 IU	Water	76.84 g	Calories from Trans Fat	0.00%
Trans Fat	0.00 g	Dietary Fiber	3.89 g	Vitamin C	42.37 mg	Ash	0.41 g	Calories from Carbohydrates	40.42%
								Calories from Protein	24.52%

PANINI IT!

To make a Spicy Cubano Sandwich, top a slice of bread with shredded mozzarella, the yogurt-Sriracha mixture, pulled pork, ham, pickles, and more mozzarella. Top with a second slice of bread. Butter outsides of sandwich and cook on a griddle under a weight. Flip and cook to brown second side.



SPICY CUBANO FLATBREAD

Grains, Meat/Meat Alternative			Main Item	40 Servings
Ingredients	Weight	Measure	Directions	
Pulled Pork	5 pounds		Thaw pork in the refrigerator. CCP: Hold cold at 41°F or below. Thaw flatbread at room temperature overnight. Check with pork manufacturer for yield and meat/meat alternate crediting, as some may differ.	
Flatbread, oven-fired, whole grain-rich	40 each, 2.2 ounces			
Greek Yogurt, plain non-fat		2 cups		
Yellow Mustard, prepared		½ cup	Preheat convection oven to 400°F. Line four sheet trays with parchment paper. In a small mixing bowl, combine Greek yogurt, mustard and Kikkoman Sriracha Hot Chili Sauce.	
Kikkoman Sriracha Hot Chili Sauce 01588		2 tablespoons		
Ham, 97% fat free, water-added, cooked, diced	1 pound 4 ounces		Chop pulled pork into small pieces, set aside. CCP: Hold cold at 41°F or below. Dice ham into ¼ inch pieces, if necessary. CCP: Hold cold at 41°F or below.	
Dill Pickles, sliced	9 ounces		Place 8 flatbreads on each sheet tray. On each flatbread, spread 2 tablespoon of the yogurt-mustard mixture. Portion 2 ounce scoops of pulled pork on top and use gloved hands to spread pork evenly. Portion 40, ½ ounce scoops of diced ham on each flatbread, sprinkling evenly. Sprinkle pickle halves on flatbread.	
Lite Mozzarella Cheese, shredded	2 pounds 4 ounces		Use a 2 ounce spoon to portion 1 ounce of shredded mozzarella on each flatbread, spreading evenly. Bake for 10-15 minutes until crust is crispy and cheese is bubbling. CCP: Cook to a minimum internal temperature of 135°F. Serving size is one flatbread. CCP: Hold and serve hot at 135°F or higher.	

Serving Size	1 Serving Provides
1 portion	2 ounces equivalent grains, 2 ounces meat/meat alternate

Nutrients Per Serving									
Calories	374	Cholesterol	59.20 mg	Sugars	5.03 g	Calcium	42.85 mg	Calories from Total Fat	31.92%
Total Fat	13.27 g	Sodium	976.07 mg	Protein	27.59 g	Iron	0.81 mg	Calories from Sat Fat	12.28%
Saturated Fat	5.11 g	Carbohydrate	33.94 g	Vitamin A	54.92 IU	Water	18.27 g	Calories from Trans Fat	0.00%
Trans Fat	0.00 g	Dietary Fiber	3.23 g	Vitamin C	0.32 mg	Ash	0.34 g	Calories from Carbohydrates	36.29%
								Calories from Protein	29.50%



BOWL IT!

To make a Mojo Pulled Pork Bowl, fill a bowl with cooked brown or white rice. Top with a scoop of Mojo Pulled Pork, honey-lime cabbage slaw and pineapple tidbits.

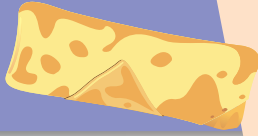
MOJO PULLED PORK TACOS

Grains, Meat/Meat Alternative			Main Item	40 Servings
Ingredients	Weight	Measure	Directions	
Pulled Pork	5 pounds		Thaw pulled pork in the refrigerator. CCP: Hold cold at 41°F or below. Reheat pulled pork according to package instructions. CCP: Heat to a minimum of 135°F. Drain any excess liquid. CCP: Hold hot at 135°F or above until ready to use.	
Kikkoman Preservative-Free Orange Sauce 01575		2 cups	Combine Kikkoman Preservative-Free Orange Sauce, orange juice, lime juice, olive oil, garlic, cumin and kosher salt in a sauce pan. Whisk to combine dried spices. Bring the mixture to a boil and allow to cook for 1 minute. Remove from heat. Combine 1 quart of the sauce to 5 pounds of the pulled pork and mix well. CCP: Hold and serve hot at 135° F or above.	
Orange Juice, chilled from concentrate		1 cup		
Lime Juice, unsweetened from concentrate or bottled		¾ cup		
Olive Oil		¼ cup		
Cumin, ground		½ teaspoon		
Garlic, granulated		¼ teaspoon		
Oregano Leaves, dried		½ teaspoon		
Kosher Salt		½ teaspoon		
Wheat Tortillas	40 each, 8 inches		To serve, portion a 5-ounce scoop onto each tortilla. Check with pork manufacturer for yield and meat/meat alternate crediting, as some may differ. <i>Serving Suggestion: Offer pineapple salsa, honey-lime coleslaw, shredded cabbage, cilantro, or sliced jalapeno on the side (not included in nutrient analysis).</i>	

Serving Size	1 Serving Provides
1 portion	2 ounces equivalents meat/meat alternate, 1.5 ounces grains

Nutrients Per Serving									
Calories	308	Cholesterol	42.02 mg	Sugars	11.38 g	Calcium	106.50 mg	Calories from Total Fat	28.95%
Total Fat	9.91 g	Sodium	551.83 mg	Protein	15.89 g	Iron	2.15 mg	Calories from Sat Fat	8.86%
Saturated Fat	3.03 g	Carbohydrate	34.42 g	Vitamin A	7.65 IU	Water	9.70 g	Calories from Trans Fat	0.00%
Trans Fat	0.00 g	Dietary Fiber	2.09 g	Vitamin C	2.56 mg	Ash	0.04 g	Calories from Carbohydrates	44.68%
								Calories from Protein	20.62%

VERY VEGGIE POKE BOWL



ROLL IT!

To make a Very Veggie Poke Wrap, top a large tortilla with warm white or brown rice, the baked tofu, Ginger Pickled Carrots, pineapple tidbits, edamame, red bell pepper and cucumber. Drizzle with Sesame Sauce and roll it up, burrito-style.

Grains, Meat/Meat Alternative, Fruit, Vegetables			Main Item	24 Servings
Ingredients	Weight	Measure	Directions	
Edamame, frozen		6 cups	Thaw edamame overnight in the refrigerator. CCP: Hold cold at 41°F or below until ready to serve.	
Ginger Pickled Carrots		24 ½ cup servings	Ginger pickled carrots and sesame sauce may be prepared up to 3 days in advance. See instructions on next page.	
Sesame Sauce		24 tablespoons	CCP: Hold refrigerated until ready to serve.	
Tofu, extra firm	3 packages or 14 ounces		Slice each block of tofu in half width-wise to make thinner blocks. Place the tofu into a 2-inch perforated pan set over a 4-inch solid pan. Do not overlap the slices. Place a solid 2-inch pan directly on top of the tofu and place two unopened cans on top to weight the pan down, and help to press out excess moisture. Suggestion is to use #10 cans of pineapple pieces as the weights, since the pineapple will be served cold for this recipe. Refrigerate weighted pans of tofu overnight, allowing them to drain.	
Oil, vegetable, soybean, low saturated fat		¾ cup	CCP: Hold at cold 41°F or below.	
Kikkoman Preservative-Free Poke Sauce 01658		¾ cup	Preheat convection oven to 475°F. Line a sheet tray with parchment paper. To prepare the tofu, discard the drained liquid. Arrange the tofu slabs in stacks. Cut each stack into 6 slices across the width, and then make three more cuts lengthwise. Place three 14 ounce blocks of diced tofu on each full sheet tray, do not overcrowd trays. Drizzle each tray with ¼ cup oil. Gently toss the tofu to coat with oil, being careful not to break up the cubes. Place the tofu in the preheated oven and roast for approximately for 20-30 minutes, until golden brown and crispy, stirring once or twice during cooking.	
Kikkoman Less Sodium Soy Sauce 00130		¾ cup	CCP: Cook to a minimum internal temperature of 135°F or above. While the tofu roasts, combine Kikkoman Preservative-Free Poke Sauce and Kikkoman Less Sodium Soy Sauce in a mixing bowl. Remove tofu from oven and immediately toss in sauce mixture to coat the tofu. Tofu may be served hot, or it may be cooled following proper procedure and served cold. CCP: Hold and serve hot at 135°F or above.	
Brown Rice, steamed		24 cups	Prepare brown rice per recipe instructions. CCP: Hold and serve hot at 135°F or above.	
Cucumber, with peel, raw sliced		6 cups	Rinse cucumbers, red peppers, and scallions under running water. Dice cucumber into ½ inch pieces. Thinly slice scallions and red pepper into strips.	
Onions, spring or scallions, chopped		6 cups	CCP: Hold refrigerated until ready to serve.	
Red Peppers, sweet, raw slices		6 cups		
Pineapple Pieces, juice packed		6 cups	Drain pineapple pieces. Reserve juice for use in other recipes. CCP: Hold refrigerated until ready to serve.	
			To serve, place 1 cup cooked, brown rice in the bottom into the bottom of each bowl. Then, working clockwise around the bowl, add prepared tofu, ½ cup pineapple pieces, ¼ cup edamame, ¼ cup red pepper, ¼ cup cucumber, ½ cup ginger pickled carrots, 2 tablespoons of sesame sauce. <i>Other toppings may be added, such as ½ cup scallions, ¼ cup shredded red cabbage, 1 teaspoon sesame seeds, 1 slice of fresh avocado, 2 teaspoons French fried onion strips (not included in nutrient analysis).</i>	

Serving Size	1 Serving Provides
1 portion	2 ounces equivalents meat/meat alternate, 2 ounces equivalents grains, ½ cup equivalents fruit, ¾ cup equivalents vegetable

Nutrients Per Serving									
Calories	605	Cholesterol	8.89 mg	Sugars	20.93 g	Calcium	230.05 mg	Calories from Total Fat	37.44%
Total Fat	25.19 g	Sodium	436.07 mg	Protein	15.83 g	Iron	3.84 mg	Calories from Sat Fat	5.35%
Saturated Fat	3.60g	Carbohydrate	81.07 g	Vitamin A	10605.26 IU	Water	412.06 g	Calories from Trans Fat	0.01%
Trans Fat	0.00 g	Dietary Fiber	8.45 g	Vitamin C	48.03 mg	Ash	2.46 g	Calories from Carbohydrates	53.56%
								Calories from Protein	10.46%



SESAME SAUCE

Sauce Item		48 Servings
Ingredients	Measure	Directions
Mayonnaise, regular	2 ⅔ cups	Whisk all ingredients together until combined. For ease of service, place sauce in a squeeze-top bottle and offer as a condiment. CCP: Hold and serve cold at 41°F or below. To serve, drizzle approximately 2 tablespoons of sauce onto each bowl decoratively.
Kikkoman Preservative-Free Non-GMO Toasted Sesame Oil 01702	3 tablespoons	
Kikkoman Less Sodium Soy Sauce 00130	3 tablespoons	
Ginger Root, ground	1 teaspoon	

Serving Size	1 Serving Provides
1 tablespoon	

Nutrients Per Serving									
Calories	97	Cholesterol	8.89 mg	Sugars	0.00 g	Calcium	0.04 mg	Calories from Total Fat	106.95%
Total Fat	11.54 g	Sodium	102.62 mg	Protein	0.07 g	Iron	0.01 mg	Calories from Sat Fat	13.52%
Saturated Fat	1.46 g	Carbohydrate	0.09 g	Vitamin A	0.01 IU	Water	0.00 g	Calories from Trans Fat	0.00%
Trans Fat	0.00 g	Dietary Fiber	0.57 g	Vitamin C	0.00 mg	Ash	0.00 g	Calories from Carbohydrates	0.37%
								Calories from Protein	0.27%

GINGER PICKLED CARROTS

Vegetables		Side Item		24 Servings
Ingredients	Weight	Measure	Directions	
Carrots, raw	1 pound 3 ounces		Place carrots in a heat-proof, non-reactive container.	
Water		3 cups	In a non-reactive sauce pan, combine water, vinegar, sugar, garlic and ginger. Bring to a boil, then immediately turn off heat.	
Kikkoman Rice Vinegar 02020		2 cups		
Sugar, granulated		¼ cup	Pour liquid over the carrots. Allow to cool slightly, then refrigerate, following proper cooling procedures. Dish may be made up to 3 days in advance and kept cold. Drain before serving and serve cold.	
Garlic, raw	2 cloves			
Ginger Root, raw		¼ cup	CCP: No bare hand contact with ready to eat foods. Store cold at 41°F or below.	



Serving Size	1 Serving Provides
1 portion	½ cup equivalent vegetable

Nutrients Per Serving									
Calories	19	Cholesterol	0.00 mg	Sugars	3.18 g	Calcium	16.98 mg	Calories from Total Fat	3.05 %
Total Fat	0.06 g	Sodium	16.57 mg	Protein	0.24 g	Iron	0.08 mg	Calories from Sat Fat	0.51 %
Saturated Fat	0.01 g	Carbohydrate	4.51 g	Vitamin A	3749.41 IU	Water	50.35 g	Calories from Trans Fat	0.00%
Trans Fat	0.00 g	Dietary Fiber	0.65 g	Vitamin C	1.45 mg	Ash	0.26 g	Calories from Carbohydrates	97.51%
								Calories from Protein	5.25 %

BOWL IT!

This salad makes a great base for a bowl meal. Just top it with diced chicken or pulled pork and toss with an extra splash of Kikkoman Lime Ponzu Citrus Seasoned Dressing and Sauce.



CONFETTI PASTA SALAD

Grains			Main Item	64 Servings
Ingredients	Weight	Measure	Directions	
Pasta, Rotini Noodles	4 pounds		<p>Prepare pasta up to one day in advance.</p> <p>Using a steamer, tilt skillet, or stovetop cook pasta until al dente. Do not overcook. Immediately chill pasta after cooking by running under cold water or plunging into an ice bath. Do not allow pasta to sit in water, or it will continue to absorb water and become mushy.</p> <p>Chill, cover, and refrigerate pasta until ready to mix with other ingredients.</p>	
Kikkoman Lime Ponzu Citrus Seasoned Dressing and Sauce 02305		1 pint ½ cup	<p>In a mixing bowl whisk to combine Kikkoman Lime Ponzu Citrus Seasoned Dressing and Sauce, olive oil, lemon juice, oregano, dijon mustard, parmesan cheese, and minced garlic.</p>	
Olive Oil		1 cup	<p>Wash, peel, and finely mince red onion. Place onion in a mixing bowl or deep steam table pan which will hold finished pasta salad.</p>	
Lemon Juice		½ cup	<p>Wash and dice cucumber. Add the cucumber to the bowl or pan with the onion.</p>	
Oregano, ground		1 tablespoon	<p>Wash the cherry tomatoes and cut each in half. Add to bowl or pan with the other vegetables.</p>	
Dijon Mustard		⅛ cup	<p>Add cooked pasta to pan with vegetables, then pour dressing over. Toss well to coat the pasta in the dressing.</p>	
Parmesan Cheese, grated		1 pint	<p>Taste pasta salad and adjust seasoning if needed.</p>	
Garlic, peeled, fresh, cooked		⅛ cup	<p>Just before serving, chiffonade basil and sprinkle on top as a garnish. Do not do this in advance, as it will discolor.</p>	
Red Onion	1 pound		<p>Pasta salad is best when served on the same day that it is prepared.</p>	
Cucumber, fresh	3 pounds		<p>CCP: No bare hand contact with ready-to-eat foods.</p>	
Cherry Tomatoes	6 pounds			
Basil, fresh	4 ounces			



ROLL IT OR BOWL IT!

This mega meatball is a versatile dish that can stand alone or be paired with rice and/or vegetables and served in a wrap or bowl.



MEGA MEATBALL

Grains			Main Item	64 Servings
Ingredients	Weight	Measure	Directions	
Onion, raw	1 pound, 9 ounces		Preheat oven to 325. Line sheet trays with pan liners. Wash, peel, and finely chop onions.	
Garlic, raw		15 cloves	Mince garlic. Heat oil over medium heat in a tilt skillet or large saute pan (depending on batch size).	
Oil, all purpose vegetable		5 tablespoons	Add onions and garlic. Saute, stirring frequently, until onions are tender. Do not allow garlic to burn.	
Kikkoman Katsu Sauce 02154		1 pint ½ cup	Use a large mixing bowl that will accommodate all of the beef. Alternately, you may make the recipe in batches. Note: You may use the bowl of a large stand mixer for this step.	
Kikkoman Less Sodium Soy Sauce 00130		5 tablespoons	Fold Kikkoman Panko Japanese Style Toasted Bread Crumbs into wet ingredients and use hands to fold together.	
Eggs	1 pound, 14 ounces		Use gloved hands to work bread crumb mixture into ground beef. Ensure the bread crumb mixture is completely and evenly mixed into the beef. Note: You may also use a large stand mixer with paddle attachment for this step. Blend on low speed until combined.	
Kikkoman Panko Japanese Style Toasted Bread Crumbs 05000	1 pound, 14 ounces		Use a ½ cup scoop to portion meatballs onto tray 5 across and 6 down (30 per tray).	
Beef, raw, ground	20 pounds		Bake meatballs for 10-15 minutes until cooked to approximately 140°F. CCP: Do not serve. See next step.	
Kikkoman Katsu Sauce 02154		1 pint, 13 tablespoons	Make the glaze: Whisk ketchup and Kikkoman Katsu Sauce together in a mixing bowl.	
Ketchup		1 pint, 13 tablespoons	After meatballs have reached approximately 140°F, spoon 1 tablespoon of glaze on top of each meatball. Return meatballs to oven and finish cooking to a minimum internal temperature of 165°F for 15 seconds. Transfer to a serving pan, cover, and hold hot for serving.	

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A SMARTER MILK ALTERNATIVE



- Formulated to meet USDA School Nutrition Guidelines
- More calcium and Vitamins A and D than whole milk
- Increased calcium, potassium, magnesium, riboflavin and Vitamin B12
- Cholesterol-free, an excellent source of folate, low in saturated fat, preservative-free and minimally processed and pasteurized
- 8 grams of protein per serving—nearly one-third the daily requirement
- Kosher and USDA Organic Certified
- Shelf-stable storage
- Single serve (8 ounce) sizes available in 3 delicious flavors—Original, Creamy Vanilla and Chocolate
- 25% of school districts serve soymilk⁴

⁴ School Nutrition Trends Report, 2014

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