## National Allergy Council - Standardised recipe for bulk quantities (sample)



## Chicken and vegetable ragout with rice

Portion size: 1 cup per child

	D = =1: = == =	40	<b>50</b>	00	70	00	00	400		Common
	Portions:	40	50	60	70	80	90	100		
Ingredients (include brand)	Unit				Quantity		Common allergens in the ingredients	allergens in the Precautionary Allergen Labelling (PAL) statement		
Chicken breast (Ingham's)	Kg	2.0	2.5	3.0	3.5	4.0	4.5	5.0		
Plain flour (White Wings)	Kg	0.2	0.3	0.3	0.4	0.4	0.5	0.5	Wheat	
Carrot (diced)	Kg	1.0	1.3	1.5	1.8	2.0	2.3	2.5		
Broccoli (florets)	Kg	0.5	0.6	0.8	0.9	1.0	1.1	1.3		
Frozen spinach (Bird's eye	750 Kg	0.3	0.4	0.5	0.5	0.6	0.7	0.8		
chopped spinach) thawed										
Garlic	250g	0.3	0.4	0.5	0.5	0.6	0.7	0.8		
Onion (diced)	Kg	0.5	0.6	0.8	0.9	1.0	1.1	1.3		
Pumpkin (cubed)	Kg	1.5	1.9	2.3	2.6	3.0	3.4	3.8		
Stock (Campbell's real	1L	0.5	0.6	0.8	0.9	1.0	1.1	1.3		
stock – chicken 1L)										
Salt	Each	0.07	0.1	0.1	0.1	0.1	0.2	0.2		
Jasmine rice (Sunrice 1kg)	Kg	1.0	1.3	1.5	1.8	2.0	2.3	2.5		
Tinned tomatoes (Ardmona	800g	2.00	2.5	3.0	3.5	4.0	4.5	5.0		
800g)										
Margarine (MeadowLea	Kg	0.2	0.3	0.3	0.4	0.4	0.5	0.5	Milk (dairy), soy	
Original Spread 1kg)										

## **Procedure**

- **Step 1**: Heat a pan and add the margarine. Allow to melt, before adding the chicken to brown.
- **Step 2**: When browned all over lower the heat and add the chopped onion, pumpkin, carrot and garlic. Cook gently until they soften.
- **Step 3**: Add the flour and continue to cook for a few minutes without colour.
- Step 4: Add the chopped tomatoes increasing the heat and keep stirring until well incorporated. The sauce will thicken.
- Step 5: Add the stock and continue to stir while the sauce thickens. When the sauce is ready, cover and simmer for 20 mins stirring occasionally.

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Step 6: Add the defrosted spinach and heat in the sauce until hot.											
Step 7: Boil a saucepan of water and add the rice. Bring back to the boil and then simmer gently until the rice grains are tender – about 10 minutes.											
Step 8: Drain the rice in a sieve and allow to stand for a couple of minutes and serve with the chicken.											
Summary of common food allergens  Tick the Contains box if the ingredient is present as an ingredient. Tick the PAL statement box if the ingredient has a PAL statement. If neither applies, leave the checkbox blank:											
Milk (dairy)	☑ Contains	☐ PAL statement	Sesame	☐ Contain	ns [	☐ PAL statement	Wheat	☑ Contains	☐ PAL statement		
Egg	☐ Contains	☐ PAL statement	Lupin	☐ Contain	ns [	☐ PAL statement	Barley	☐ Contains	☐ PAL statement		
Fish	☐ Contains	☐ PAL statement	Peanut	☐ Contain	ns [	☐ PAL statement	Oats	☐ Contains	☐ PAL statement		
Crustacean	☐ Contains	☐ PAL statement	Soy	☑ Contain	ıs [	☐ PAL statement	Rye	☐ Contains	☐ PAL statement		
Mollusc	☐ Contains	☐ PAL statement					Gluten	☑ Contains	☐ PAL statement		
Tree nuts	☐ Contains	☐ PAL statement									
Complete for	individual tree r	nuts if information is ava	ailable:								
Almond	☐ Contains	☐ PAL statement	Hazelnut	☐ Contain	ns [	☐ PAL statement	Pine nut	☐ Contains	☐ PAL statement		
Brazil nut	☐ Contains	☐ PAL statement	Macadamia	☐ Contain	ns [	☐ PAL statement	Pistachio	☐ Contains	☐ PAL statement		
Cashew	☐ Contains	☐ PAL statement	Pecan	☐ Contain	ns [	☐ PAL statement	Walnut	☐ Contains	☐ PAL statement		
Name: Shelley Watts						Role: Cook in charge					
Signed: Jm.						Date: 29/05/22					