

How'd they do that?

Balsz School District

Somali Chicken

Sugaar with Brown Rice

Served as a lunch entrée for "Traditional Thursdays"
Food Cost: \$1.20/meal

Diced Chicken

Procurement

- USDA Foods-Brown Box Entitlement

Brown Rice

Procurement

- USDA Foods-Brown Box Entitlement

Fresh Vegetables

Procurement

- Cilantro (Fresh): Stern local
- Onions (Fresh): Stern local
- Squash (Fresh): Stern local

Spices and Seasonings

Procurement

- Squeezed lemon juice (Fresh): Stern local
- Rice Vinegar: Sysco
- Oil: Sysco
- Cumin: Sysco
- Chili Powder: Sysco

Equipment

- Warming Oven
- Steamer
- Steam Table



Backstory

"Balsz School District serves a diverse group of students from all over the world. Our students come from a variety of Latin American countries, a handful of African Nations, and multiple Tribal Nations. We also serve students who identify as African American, as well as students that come from different European backgrounds. We believe our diverse population makes us unique and brings us together. This distinctiveness gives us an opportunity to explore meals from different parts of the world, and practice our diversity and unity during the lunch hour. We strive to bring about familiarity, curiosity, and connectedness over traditional meals that reflect our schools' diversity. Our menus currently consist of Meatless Mondays, Traditional Thursdays, and monthly Theme Days."

-Claude Chatelain
Director, Food Services
Balsz School District

Food Safety

- All employees should practice proper handwashing before and after handling any of the items in this dish.
- The dish should reach an internal temperature of 165°F or above before serving.
- Hold hot food in a warming oven at 140°F or more.

Labor

- Managers and Food Service Workers should be properly trained on how to prepare this Somalian recipe and the importance of the combination of the fresh produce and seasonings.
- Balsz recommends using your food service workers' personal knowledge about traditional dishes to your advantage!