

Hawaiian Haystacks

Haystacks:

- 1/2 can cream of chicken soup
- 1 c. rice
- 2 c. water
- 1 chicken breast
- 1 Tbsp. vegetable oil
- 1 chicken flavored bouillon cube
- 1/2 c. water

Toppings: (Served Buffet Style)

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| Celery, Chopped | Green Onions, Sliced |
| Cheddar Cheese, Shredded | Tomatoes, Diced |
| Pineapple | Red Bell Pepper, Chopped |
| Mandarin Oranges | Shredded Coconut |
| Sliced Olives | Chow Mein Noodles |

1. Remove the white steamer basket from the rice cooker and plug it in. Add the 1 c. rice and 2 c. water and stir together.
2. Put the lid on the rice cooker and press the cook button down. Let it cook until finished. During the cooking process, the lid may rattle and water and steam might bubble around the edge of the lid. This is normal.
3. Using a cutting board and chef's knife, carefully cut the chicken into bite-sized pieces. Place the oil into a skillet and add chicken. Cook the chicken in the skillet on medium-high heat until no longer pink. (You may season with salt and pepper if desired.)
4. Place 1/2 c. water and the unwrapped bouillon cube into a small saucepan. Bring the water to a boil and stir until the bouillon cube is dissolved. Add the cream of chicken soup to the saucepan. Heat the sauce on medium-high heat until bubbles form. Add the cooked chicken to the sauce and stir until coated. Keep the sauce warm on low heat until ready to serve, stirring occasionally.
5. Prepare the toppings assigned to your kitchen:

<u>Kitchen 1</u> Wash and Chop 1/2 Bunch of Celery	<u>Kitchen 2</u> Shred 1/2 Block of Cheddar Cheese	<u>Kitchen 3</u> Shred 1/2 Block of Cheddar Cheese	<u>Kitchen 4</u> Open and Drain 1 Can of Pineapple and 1 Can of Mandarin Oranges
<u>Kitchen 5</u> Open, Drain and Slice 1 Can of Olives	<u>Kitchen 6</u> Wash and Slice 1 Bunch of Green Onions	<u>Kitchen 7</u> Wash and Dice 2 Large Tomatoes	<u>Kitchen 8</u> Wash, Seed and Dice 1 Red Bell Pepper

Place the prepared toppings into a cereal bowl or small mixing bowl and bring to the supply table with a large serving spoon.

6. On a large plate or in a cereal bowl, layer the rice, chicken and sauce, and desired toppings. Eat and enjoy!

Equipment You Will Need On Your Tray

- 1 Custard Cup (For Cream of Chicken Soup)
- Cereal Spoon
- 1 C. Dry Measuring Cup
- 1 Cereal Bowl (For Rice)