Chicken and vegetable congee cups

NZTE-030 · Evening tea · Week 2 / Friday · Source page 32

Yield: 10 small cups · Provisional 10 snack serves · Ages 3–5

INGREDIENTS

110 g dry rice

780 mL drinking water

215 g skinless chicken thigh

115 g peeled carrot

65 g courgette



Illustrative serving; follow ingredients and serving-texture guidance.

PREPARATION

Simmer rice and finely diced vegetables until falling-apart soft. Separately cook chicken using the centre’s validated procedure. Inspect for bones and gristle, finely shred, then combine with congee. Serve promptly and keep spoonable.

ALLERGEN CHECK

Check ingredient labels and cross-contact

Verify product labels and serving texture before service. See page 2 for review and kitchen checks.

MENU DESIGN

Use the morning tea column as an alternative to the morning tea already scheduled in the annual programme. Offer evening tea as an optional late snack. Check the day’s breakfast, lunch and afternoon tea to avoid repeating preparations. Seasonal produce substitutions are changes to the same recipe.

NEW ZEALAND REFERENCES

Healthy Food and Drink Toolkit for Early Learning Services KidsHealth New Zealand breakfast and meal ideas Bowen Early Childhood Education Centre meal examples Ministry of Health early learning choking guidance

SERVING FOR TAMARIKI

Provide drinking water. Use starter portions and adjust for the child. Serve food seated and supervised, with age-appropriate textures and sizes. Keep bread tender and fillings moist. Review each individual feeding or allergy plan before service.

KITCHEN TESTING

Weigh prepped edible portions, check actual yields, verify ingredient labels and cross-contact controls, and test the methods in the centre kitchen. Apply the centre’s food control procedures to cooling, reheating and service. Supplier costs and qualified review are pending.

https://menunio.com/kindergarten/tea-menu/recipes/nzte-030/

AARTI REVIEW DRAFT