

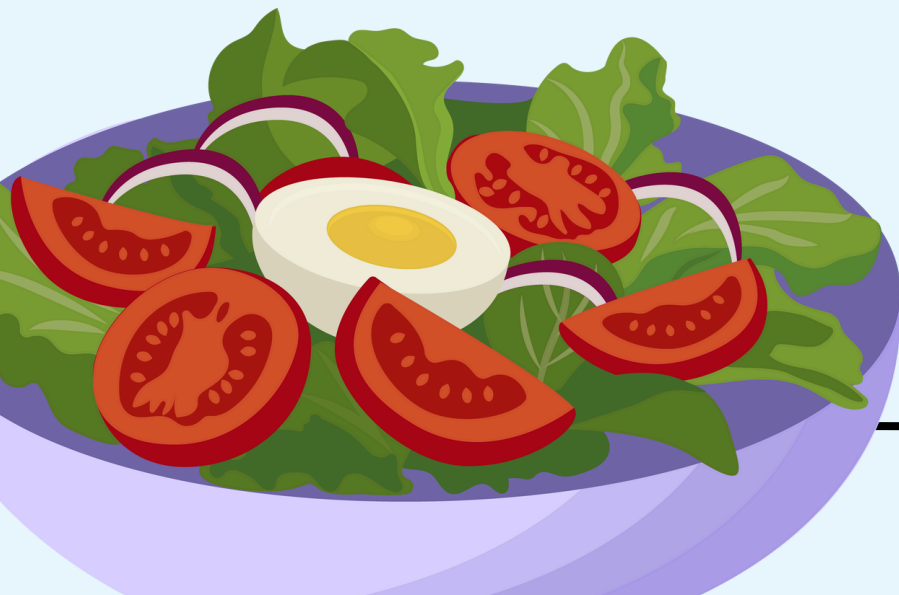


KIKKOMAN®

Recipes Kids Love

Vol 8

Your Guide to **School Nutrition**
Plus **New Partnered Recipes** with
Butterball & School Food Rocks!



ENCOURAGE STUDENTS TO EAT MORE SCHOOL MEALS!

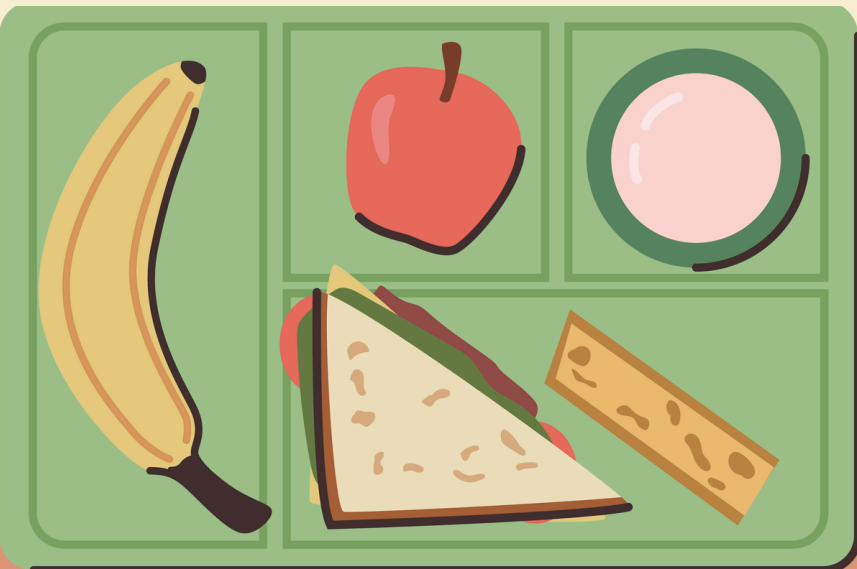


In a 2025 Datassential report, a majority of meals were eaten at school.

84% OF PARENTS STATED THAT THEIR KIDS CONTINUE TO EXPAND THEIR TASTES, AND **76%** STATED THEIR KIDS ENJOY GLOBAL CUISINES.



DESPITE THIS, **26%** OF PARENTS REPORT THAT THERE IS NOT ENOUGH VARIETY IN SCHOOL CAFETERIA OFFERINGS.



Improve these numbers with Kikkoman Recipes!

**BASED ON 2025 DATASSENTIAL K-12 KEYNOTE REPORT*

USDA Nutritional Requirements

With the new updates in school meal requirements, the 2025-2026 school year focuses on phasing out added sugars and sodium in meal standards while continuing to encourage a variety of nutrient-rich and diverse foods and tastes.

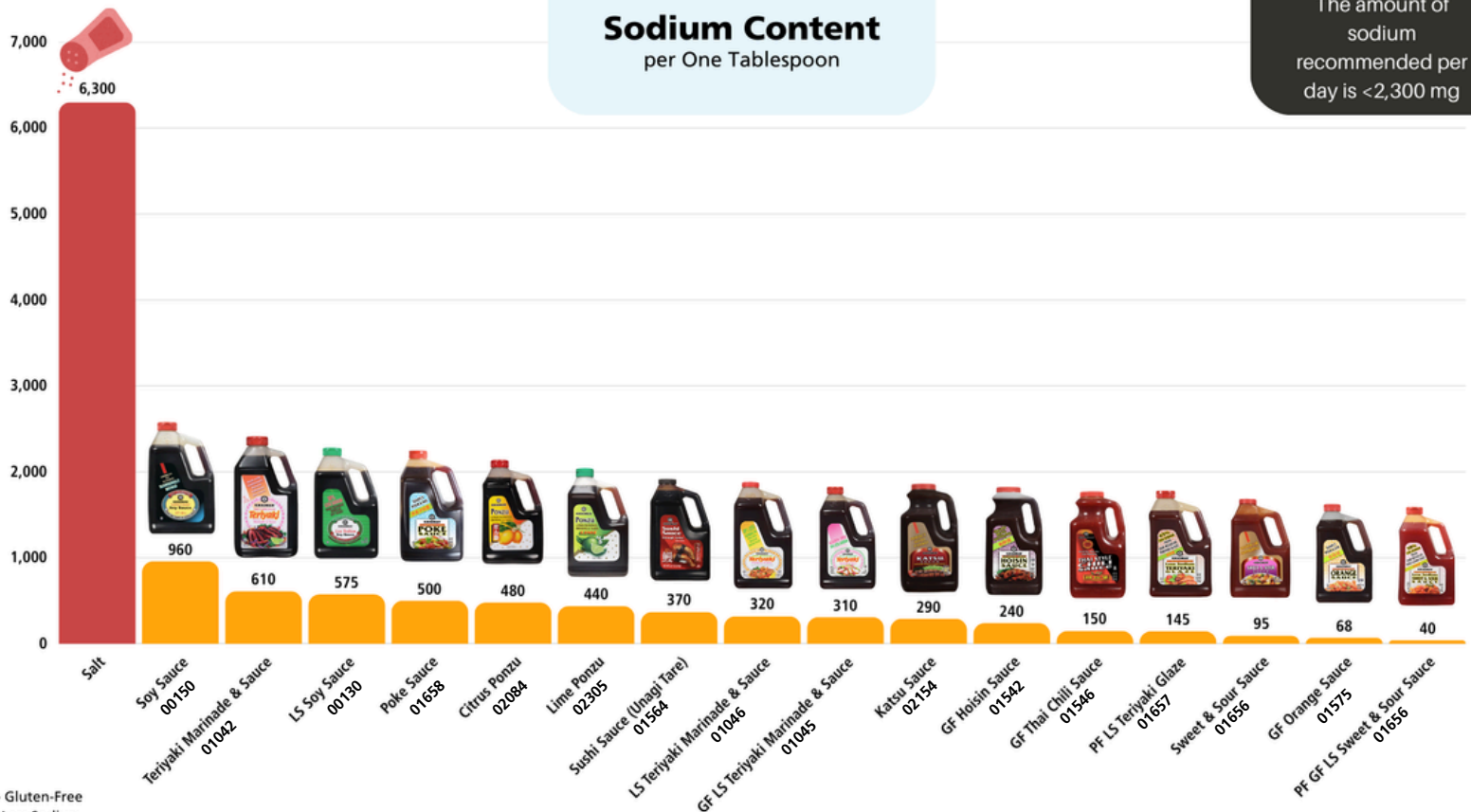
MIN-MAX CALORIE LEVELS

Grades	Breakfast	Lunch
K-5	350 - 500 cal	550 - 600 cal
6-8	400 - 550 cal	600 - 700 cal
9-12	450 - 600 cal	750 - 850 cal

TARGET SODIUM LEVELS

Grades	Breakfast	Lunch
K-5	≤ 495 mg	≤ 935 mg
6-8	≤ 535 mg	≤ 1035 mg
9-12	≤ 570 mg	≤ 1080 mg

*Beginning July 2027, schools must limit added sugars to a weekly average of less than 10% of calories per meal



Solutions for **SCHOOLS**

SOY SAUCES

Less Sodium Soy Sauce Packets	00120
Less Sodium Soy Sauce	00130
Less Sodium Gluten-Free Tamari Soy Sauce	00155
Gluten-Free Tamari Soy Sauce	00158
Soy Sauce	00171

TERIYAKI SAUCES

Less Sodium Gluten-Free Teriyaki Marinade & Sauce	01045
Less Sodium Teriyaki Sauce	01046
Teriyaki Glaze with Honey & Pineapple	01187
Less Sodium Teriyaki Glaze	01657
Teriyaki Glaze	04910

KITCHEN ESSENTIALS

Gluten-Free Sriracha Sauce	01526
Gluten-Free Hoisin Sauce	01542
Gluten-Free Thai Style Sweet Chili Sauce	01546
Gluten-Free Oyster Flavored Sauce	01562
Sushi Sauce (Unagi Tare)	01564
Gluten-Free Orange Sauce	01575
Gluten-Free Sweet & Sour Sauce	01656
Poke Sauce	01658
Rice Vinegar	02020
Ponzu Sauce	02084
Katsu Sauce	02154
Ponzu Lime Sauce	02305
Sweet & Sour Sauce	04902



KIKKOMAN®



Asian Turkey Philly Cheesesteak

Created by Chef Joe Urban
in partnership with Butterball

Ingredients:

- 50 slices **Butterball®** Thick Sliced Turkey Breast Steak
- 1/2 cup Vegetable Oil
- 1 pt Raw Sweet Peppers
- 1 pt Raw Onions
- 1 lb **Kikkoman® Less Sodium Teriyaki Glaze (01657)**
- 25 Hoagie Rolls
- 50 slices Low Sodium Mozzarella Cheese

Yield: 25

Instructions:

- Thaw turkey under refrigeration 1 day in advance.
- Preheat oven and braising pan to 375°F.
- Add vegetable oil to preheated braising pan.
- Sauté diced red peppers and onions over medium heat until tender, about 5-6 minutes.
- Place turkey in a hotel pan and steam for 5-8 minutes. **Critical Control Point:** Heat to 165°F for 15 seconds.
- Combine **Kikkoman® LS Teriyaki Glaze** to sautéed vegetables and mix well. Cook for 2-3 minutes.
- Place hoagie rolls on lined sheet pans.
- Place 2 slices of turkey on rolls, followed by 1/4 cup of teriyaki vegetable mixture and 2 slices of cheese.
- Place in oven and bake for 3-5 minutes. **Critical Control Point:** Heat to 165°F for 15 seconds.
- Close sandwich and wrap for service or serve immediately.
- Serve 1 sandwich.

Nutrition Facts

Serving Size:	1 sandwich	
562	% Daily Value	
calories		
Total Fat	21g	32%
Saturated Fat	7.77g	38.8%
Trans Fat	0.00g	
Cholesterol	80mg	26.75%
Sodium	819mg	34%
Total Carbs	54g	18%
Dietary Fiber	3.4g	13.8%
Total Sugar	22.5g	
Added Sugars	19.9g	
Protein	40g	79.3%



BUTTERBALL®



KIKKOMAN®

Sweet & Sour Chicken and Rice Burrito



Ingredients

- 1 cup **Kikkoman® Low Sodium Gluten-Free Sweet & Sour Sauce (01656)**
- 200 pieces Breaded Chicken Chunk Breast
- 3 qt Whole Grain Brown Rice
- 3 qt Raw Carrots
- 3 qt Raw Cabbages
- 50 Flour and Corn Tortilla

Instructions

- Thaw breaded chicken breast chunks under refrigeration 1 day in advance.
- Preheat oven to 375 F.
- Place chicken chunks on a parchment-lined sheet pan and bake for 8-10 minutes or until heated through. **Critical Control Point:** Heat to 165 F for 15 seconds.
- In a mixing bowl, toss hot chicken with **Kikkoman® LS GF Sweet & Sour Sauce** until even.
- Prepare rice: Combine rice and hot water in a steam table pan. Stir. Cover and steam until most of water is absorbed (about 35 minutes). Transfer to hotel pan and hold hot at or above 135°F. Fluff with fork before serving.
- Rinse and shred cabbage.
- Warm the tortilla in a hot holding cabinet or steam briefly until pliable.
- Assemble the burrito:
 - Lay tortilla flat. Add 1/3 cup cooked brown rice, 4 sweet & sour-glazed chicken chunks, 1/4 cup shredded carrots, 1/4 cup shredded cabbage. Roll tightly burrito-style, tucking in sides.
- Wrap in foil or deli paper for service. **Critical Control Point:** Hold hold at 135 F or above until service.
- Serve 1 burrito.

Yield: 50

Nutrition Facts

Serving Size:		1 burrito
548 calories	% Daily Value	
Total Fat	13.3g	20.5%
Saturated Fat	3g	15%
Trans Fat	0.00g	
Cholesterol	60mg	20%
Sodium	737mg	30.7%
Total Carbs	81.5g	27%
Dietary Fiber	6.3g	27%
Total Sugar	5.25g	
Added Sugars		2.7g
Protein	29g	58%

Created by Chef Joe Urban

Orange Turkey Salad

Ingredients

- 11 lbs **Butterball®** Turkey Tenderloin Medallions
- 3 lbs **Kikkoman® Gluten-Free Orange Sauce (01575)**
- 3 gal Raw Lettuce
- 3 qt Raw Carrots
- 3 qt Frozen Prepared Edamame
- 3 qt Raw Grape Tomatoes

Instructions

- Thaw turkey medallions under refrigeration 2 days in advance.
- In a mixing bowl, evenly combine turkey medallions with **Kikkoman® Orange Sauce**. Transfer to cooler until assembly. Critical Control Point: Hold cold at 41°F or below until service.
- Rinse and chop lettuce. Shred carrots, thaw and drain edamame, and rinse grape tomatoes. Transfer to cooler until assembly. Critical Control Point: Hold cold at 41°F or below until service.
- Assemble salad: In a bowl or clamshell container, layer 1 cup chopped lettuce, ¼ cup shredded carrots, ¼ cup edamame, and ¼ cup grape tomatoes. Top with 6 oz spoodle of orange-glazed turkey medallions.
- Transfer to cooler until service. Critical Control Point: Hold cold at 41°F or below until service.
- Serve 1 salad.



Yield: 50

Nutrition Facts		
Serving Size:		1 salad
232 calories		% Daily Value
Total Fat	3.77g	5.8%
Saturated Fat	.275g	1.37%
Trans Fat	0.003g	
Cholesterol	55mg	18.3%
Sodium	352mg	14.7%
Total Carbs	25g	8%
Dietary Fiber	4g	15.6%
Total Sugar	16.3g	
Added Sugars		13g
Protein	27.68g	55.4%

Created by Chef Joe Urban
in partnership with Butterball



KIKKOMAN®

Orange Chicken Banh Mi Bowl



Ingredients:

- 3 qt. Shredded Raw Carrots
- 3 qt. Peeled Raw Cucumbers
- ½ cup **Kikkoman® Rice Vinegar (02020)**
- ¼ cup Granulated Sugar
- 200 Grilled Chicken Bites
- ½ cup **Kikkoman® Gluten-Free Sriracha Sauce (01526)**
- 1 pt **Kikkoman® Gluten-Free Orange Sauce (01575)**
- 1 gal Whole Grain Brown Rice

Yield: 50

Instructions:

- Thaw grilled chicken breast under refrigeration 1 day in advance if frozen.
- Preheat oven to 375°F.
- Prepare quick pickled vegetables:
 - Combine ⅓ cup shredded carrots and ⅛ cup cucumber with ½ tsp rice vinegar and ¼ tsp sugar.
 - Toss to coat and refrigerate for 30-60 minutes before serving.
- Place chicken on sheet pan and bake for 8-10 minutes. **Critical Control Point: Heat to 165°F for 15 seconds.**
- In a mixing bowl, toss hot chicken with **Kikkoman® GF Orange Sauce** until coated. Transfer to steam table pan.
- **Prepare rice:** Combine rice and hot water in a steam table pan. Stir. Cover and steam until most of water is absorbed (about 35 minutes). Transfer to hotel pan and hold hot at or above 135°F. Fluff with fork before serving.
- **Assemble bowl:** Portion ½ cup cooked brown rice. Top with 4 orange chicken chunks and ¼ cup vegetables. Drizzle lightly with sriracha.
- Serve 1 bowl.

Nutrition Facts

Serving Size: 1 bowl	
376	% Daily Value
calories	
Total Fat	3.7g 5.7%
Saturated Fat	0.036g 0.18%
Trans Fat	0.0g
Cholesterol	60mg 20%
Sodium	485mg 20%
Total Carbs	62.5g 20.9%
Dietary Fiber	2.1g 8.5%
Total Sugar	12.65g
Added Sugars	10g
Protein	30g 60%

Created by Chef Joe Urban



Teriyaki Chicken Tacos



Ingredients

- 200 pieces Breaded Chicken Breast Chunks
- 100 Flour and Corn Tortilla
- 1 pt **Kikkoman® Less Sodium Teriyaki Glaze (01657)**
- 3 qt Shredded Raw Cabbages
- ½ cup **Kikkoman® Rice Vinegar (02020)**
- ¼ cup Granulated Sugar

Instructions

- Preheat convention oven to 375°F.
- Place chicken chunks on parchment-lined sheet pan and bake for 12-16 minutes.
Critical Control Point: Heat to 165°F for 15 seconds.
- Remove from oven and toss immediately with 1 oz **Kikkoman® LS Teriyaki Glaze** until evenly coated.
- Warm tortillas in a hot holding cabinet or lightly steam until pliable.
- Prepare simple slaw:
 - In a small bowl, combine ¼ cup shredded green cabbage with ½ tsp **Kikkoman® Rice Vinegar**, and ¼ tsp sugar.
 - Toss to coat and let sit for 30-60 minutes. Keep refrigerated until service.
- Assemble tacos:
 - Place 2 glazed chicken chunks on each tortilla.
 - Top each taco with ⅛ cup prepared slaw.
- Serve 2 tacos per portion.

Yield: 50

Nutrition Facts

Serving Size: **2 tacos**

409 calories % Daily Value

Total Fat 132g 18.5%

Saturated Fat 3g 15%

Trans Fat 0.00g

Cholesterol 60mg 20%

Sodium 826mg 34.4%

Total Carbs 52.4g 17.5%

Dietary Fiber 6g 24%

Total Sugar 8.3g

Added Sugars 7.7g

Protein 24g 48%

Created by Chef Joe Urban

Sweet & Sour Turkey Breakfast Wrap



Yield: 50

Ingredients

- 50 Flour and Corn Tortilla
- 50 slices **Butterball®** Thick-sliced Turkey Breast Steak
- 2lbs Scrambled Eggs
- 3lbs Raw Sweet Green Peppers
- 3lbs Raw Onions
- 1 cup Vegetable Oil
- 1 pt **Kikkoman® Low Sodium Gluten-Free Sweet and Sour Sauce (01656)**

Instructions

- Thaw turkey medallions under refrigeration 2 days in advance.
- Preheat oven and braising pan to 375°F.
- Warm tortillas in hot holding cabinet 10 minutes prior to assembly.
- Add 1 tsp of vegetable oil to a preheated braising pan. Cook diced peppers and onions over medium heat until soft and slightly caramelized, about 5-6 minutes. Set aside until assembly.
- Place the turkey in 4" hotel pans, cover, and warm in oven for 5-7 minutes. **Critical Control Point:** Hold hot at 135°F or above until service.
- Prepare scrambled eggs according to manufacturer's instructions. **Critical Control Point:** Hold hot at 135°F or above until service.
- Assemble the wrap: Lay tortilla flat. In the center, layer 1 oz scrambled eggs, 2 oz sauteed peppers and onions, and 1 slice of turkey.
- Drizzle 1 oz (2 tbsp) of **Kikkoman® LS GF Sweet and Sour Sauce** over the filling.
- Fold in sides and roll into a tight wrap. If holding for service, wrap in foil or deli paper.
- Transfer to steam pan or warming unit. **Critical Control Point:** Hold hot at 135°F or above until service.
- Serve 1 wrap.

Nutrition Facts

Serving Size: 1 wrap

232 calories % Daily Value

Total Fat 3.77g 5.8%

Saturated Fat 0.275g 1.37%

Trans Fat 0.003g

Cholesterol 55mg 18.3%

Sodium 352mg 14.7%

Total Carbs 25g 8%

Dietary Fiber 4g 15.6%

Total Sugar 16.3g

Added Sugars 13g

Protein 27.68g 55.4%

Created by Chef Joe Urban in partnership with Butterball



KIKKOMAN®

Teriyaki Turkey Rice Bowl

Created by Chef Joe Urban in partnership with Butterball



Ingredients:

- 11 lbs **Butterball®** Roast Turkey Thigh
- 3 lbs **Kikkoman® Less Sodium Teriyaki Glaze (01657)**
- 3 qt Coin Cut Carrots
- 3 qt Broccoli Florets
- 1 gal Whole Grain Brown Rice

Instructions:

- Thaw turkey thigh roast under refrigeration for 2 days prior to preparation.
- Preheat oven to 350°F.
- Cut thawed turkey thigh roast into 2" x 2" pieces and place in a hotel pan with broth from bag. Cover tightly with foil and bake covered for 25-35 minutes. **Critical Control Point: Heat to 165 F for 15 seconds.**
- Remove turkey from oven and shred. Toss with **Kikkoman® LS Teriyaki Glaze** in a large mixing bowl until even. Transfer to hotel pan and hot hot at or above 135°F until service.
- **Prepare vegetables:** Roast broccoli and carrot coins in parchment-lined sheet pans in 375°F oven until tender and lightly caramelized (10-15 minutes). **Critical Control Point: Heat to 135°F or above for 15 seconds.** Transfer to half long steamtable pans and hold hot at or above 135°F until service.
- **Prepare Rice:** Combine rice and hot water in a steamtable pan. Stir. Cover and steam until most of the water is absorbed (about 35 minutes). Transfer to hotel pan and hold hot at or above 135°F until service.

Yield: 50

Nutrition Facts

Serving Size:		1.5 cup
463 calories	% Daily Value	
Total Fat	10g	15.6%
Saturated Fat	2g	10%
Trans Fat		0.00g
Cholesterol	55mg	18.4%
Sodium	602mg	25%
Total Carbs	72.5g	24%
Dietary Fiber	3.1g	12.3%
Total Sugar	22g	
Added Sugars		15g
Protein	23g	46%

- **Assemble Bowl:** Layer ½ cup brown rice, ¼ cup roasted broccoli, ¼ cup roasted carrots, and 6 oz spoodle of teriyaki-glazed shredded turkey.

BUTTERBALL®



KIKKOMAN®

Thai Chili Glazed Chicken Quinoa Bowl



Ingredients

- 200 Fully Cooked Grilled Chicken Bites
- 1 cup **Kikkoman® Thai Style Chili Sauce (01546)**
- 1 gal Uncooked Quinoa
- 3 qt Raw Carrots
- 3 qt Raw Cucumbers with Peel

Instructions

- Thaw grilled chicken breast bites under refrigeration 1 day in advance.
- Preheat oven to 375°F.
- Place chicken breast bites in a single layer on a sheet pan. Heat for 8-10 minutes or until hot. **Critical Control Point: Heat to 165°F for 15 seconds.**
- In a mixing bowl, toss hot chicken bites with 1 oz of **Kikkoman® Thai Style Chili Sauce** evenly.
- Cook quinoa:
 - In a 2" or 4" hotel pan, combine ½ cup dry quinoa with 1 cup hot water.
 - Cover tightly with foil.
 - Bake in a preheated 350°F oven for 10-15 minutes, or until water is absorbed and quinoa is tender. Fluff with a fork. **Critical Control Point: Hold hot at 135°F or above until service.**
- Rinse and slice cucumbers.
- **Assemble the bowl:** In a serving container, portion 1 cup cooked quinoa as base. Top with 4 Thai Chili-glazed chicken bites. Add ¼ cup shredded carrots and ¼ cup sliced cucumbers on the sides.
- Serve 1 bowl.

Yield: 50

Nutrition Facts

Serving Size: **1 Bowl**

436 calories % Daily Value

Total Fat 6.7g 10.3%

Saturated Fat 0.62g 3.1%

Trans Fat 0.00g

Cholesterol 60mg 18.3%

Sodium 435mg 18%

Total Carbs 62.3g 20.7%

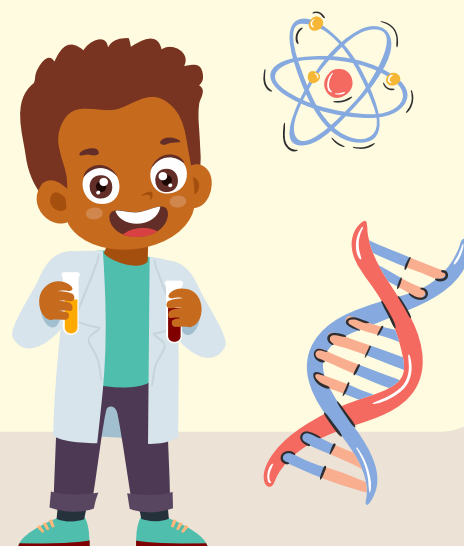
Dietary Fiber 6.5g 26%

Total Sugar 4.5g

Added Sugars 2.8g

Protein 36g 72.6%

Created by Chef Joe Urban



Thai Chili Turkey Flatbread Pizza with Pickled Slaw



Instructions

- Thaw turkey thigh roast under refrigeration 2 days in advance if frozen.
- Preheat oven to 350°F.
- Prepare the pickled slaw:
 - In a mixing bowl, combine shredded cabbage, shredded carrots, rice vinegar, and sugar. Toss well and let sit for 1-2 hours. Keep refrigerated until use.
- Remove turkey from packaging. Cut into 2" x 2" pieces and place in a hotel pan with broth from the bag. Cover tightly with foil.
- Bake for 25-35 minutes. **Critical Control Point: Heat to 165°F for 15 seconds.**
- Remove from oven, shred turkey, and toss with **Kikkoman® Thai Style Chili Sauce**.
- Assemble the flatbread.
 - Place whole grain flatbread on parchment-lined sheet pan.
 - Place 3 oz teriyaki-gazed shredded turkey evenly over flatbread.
 - Top with 0.75 oz shredded cheese.
- Bake at 375°F for 8-10 minutes or until cheese is melted and edges are crisp.
- Remove from oven and top with ¼ cup prepared pickled slaw.
- Serve immediately or hold components separately until assembly.
- Serve 1 flatbread.

Ingredients

- 9 lbs **Butterball®** Roast Turkey Thigh
- 3 qt Raw Cabbage
- 3 qt Raw Carrots
- 1 cup **Kikkoman® Rice Vinegar (02020)**
- ¼ cup Granulated Sugar
- 1 pt Kikkoman Thai Style Chili Sauce
- 50 Square Flatbread
- 2 lbs Shredded Mozzarella Cheese

Yield: 50

Nutrition Facts

Serving Size: 1 flatbread	
429 calories	% Daily Value
Total Fat	17g 26%
Saturated Fat	6.4g 32%
Trans Fat	0.00g
Cholesterol	65mg 22%
Sodium	923mg 38.5%
Total Carbs	45.7g 15.2%
Dietary Fiber	4g 15.5%
Total Sugar	17.7g
Added Sugars	10.5g
Protein	24g 48%

Created by Chef Joe Urban in partnership with Butterball



KIKKOMAN®

Tokyo Turkey Breakfast Biscuit

Ingredients

- 50 Lower Sodium Sliced Biscuits
- 5lbs **Butterball®** Turkey Medallions
- 50 Egg Patties
- 1 cup **Kikkoman® Less Sodium Teriyaki Glaze (01657)**

Instructions

- Thaw turkey medallions under refrigeration 1 day in advance
- Preheat oven to 375°F.
- Place biscuits on lined sheet pans and bake for 3-5 minutes.
- Place turkey medallions in a large mixing bowl and toss with 1 oz of **Kikkoman® LS Teriyaki Glaze** until evenly coated.
- Arrange glazed turkey medallions in a single layer on lined sheet pans. Bake for 5-7 minutes.
Critical Control Point: Heat to 165°F for 15 seconds.
- Prepare egg patties according to manufacturer's instructions. **Critical Control Point: Hold hot at 135°F or above until service.**
- Assemble sandwich: Split biscuit in half and layer with 1 egg patty and 1.8 oz of cooked teriyaki glazed turkey medallions. Close sandwich and wrap if holding.
- Transfer to steam table pan or warming unit.
Critical Control Point: Hold hot at 135°F or above until service.
- Serve 1 sandwich.



Yield: 50

Nutrition Facts

Serving Size: **1 Biscuit**

310 calories % Daily Value

Total Fat 12.3g 18.8%

Saturated Fat 5.5g 27.5%

Trans Fat 0.00g

Cholesterol 153mg 51%

Sodium 562mg 23%

Total Carbs 32g 11%

Dietary Fiber 1g 4%

Total Sugar 5.33g

Added Sugars 4.33g

Protein 19g 38%

Created by Chef Joe Urban in partnership with Butterball



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NEW YUMMY
DELICIOUSNESS LANDING
SOON!

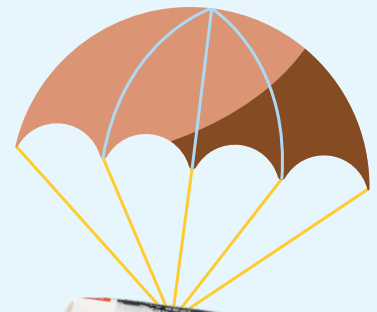


Product Code:
06184



Product Code:
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NO MORE THAN
10 GRAMS OF
ADDED SUGAR
PER 8 OZ!



Product Code:
06185

8 GRAMS OF
PROTEIN IN
EACH SERVING!



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