

990062 - Chicken Salad Sandwich

Recipe HACCP Process: #1 No Cook

Source: DSB

Number of Portions: 50 Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions	
901843	CHICK,DICED,CKD,FROZEN-COMMOD	9 LB + 2 oz		
011143	CELERY,RAW	1 7/8 cup chopped	Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at	
902220	SALAD DRSG,MAYO TYPE,RED CAL-COMMOD	2 qt + 1 cup	least 20 seconds. Remember to scrub all surfaces, including the backs of your hands,Rinse well. Dry your hands with a clean towel	
002030	PEPPER,BLACK	1 tbsp + 1 1/8 tsp (ground)	or air-dry them.	
002026	ONION POWDER	Combine chicken,diced celery,mayo,and spices to make the chicken salad sandwich filling.		
		CCP: Hold for cold service at 41° F or lower.		
		CCP: Refrigerate until served.		
011252	LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW	2 LB + 4 3/8 oz		
018075	BREAD,WHOLE-WHEAT,COMMLY PREP	100 slice	Wash the iceberg lettuce and separate into leaves (shredded iceberg may also be used).	
001042	CHEESE,PAST PROCESS,AMERICAN,W/DI NA PO4	1/2 OZ	Sandwich Assembly:	
			Slice of bread topped with a #12 scoop of chicken salad and 1 slice of cheese. Close with second slice of bread and slice sandwich on the diagonal.	
		CCP: Hold for cold service at 41° F or lower.		
			CCP: Refrigerate until served.	

*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	438.002 kcal	Total Fat	16.954 g	Total Dietary Fiber	4.650 g	Vitamin C	0.722 mg	34.836% Calories from Total Fat
Saturated Fat ¹	3.593 g	Trans Fat²	*0.016* g	Protein	32.299 g	Iron	2.966 mg	7.382% Calories from Sat Fat
Sodium ¹	758.678 mg	Cholesterol	91.960 mg	Vitamin A	192.869 IU	Water	124.222 g	*0.032%* Calories from Trans Fat
Sugars	*3.249* g	Carbohydrate	38.067 g	Calcium	128.984 mg	Ash	3.419 g	34.764% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			29.497% Calories from Protein
Type of Fat -								

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Components										
Meat/Meat ALT 2 oz eq	Grain 2 oz eq	Fruit cup	Vegetable cup	Milk cup						

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