RANCH CHICKEN SALAD

MEAL COMPONENT CONTRIBUTION:
2½ oz. eq. meat/meat alternate, 1 oz. eq. wholegrain, ¼ cup red/orange vegetable, ½ cup dark green vegetable, and ½ cup other vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 salad
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (RED/ORANGE) : VEGETABLES (DARK GREEN) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Bread, Pullman, WGR, #1225	100 slices
Pan Release Spray, Butter Flavored #2516	100 second spray
Spice Blend MS, Italian, No Salt, #2734	1/2 cup + 1 tablespoon
Chicken Fillets, Grilled, #1020	100 fillets
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	4 pounds + 12 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	15 pounds + 4 ounces
Salad, Mesclun Mix, (Spring Mix), #4014	10 pounds
Onions, Red, Whole, Fresh, #4102	1 quart , sliced
Tomatoes, Cherry, Fresh, #4108	9 pounds + 2 ounces
Cheese, Parmesan, Grated, #1304	3 pounds + 2 ounces
Dressing, Lite Ranch, PC, 1.5 ounce #2205	100 packets

DIRECTIONS

1. To make croutons:
   - Place the bread in the freezer prior to cutting it into cubes to make cutting the bread easier. Cut each slice of bread 4 x 4.
   - Place the cut bread cubes onto a sheet pan sprayed with butter-flavored pan release spray.
   - Spray the cubes with butter-flavored pan release spray and sprinkle with Italian Spice Blend. Mix them gently to incorporate the seasoning.
   - Toast them in a preheated low-heat oven 325° F for approximately 30-45 minutes.
   - The bread cubes should be dried out but not burned.

   CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process.
2. Bake the chicken patty according to package and/or case directions. Overcooking the chicken patty will cause it to become dry.

   CCP: Heat to 135 degrees F or higher for at least 15 seconds at the co mpletion of the cooking process. If the manufacturer's instructions on the package or case have a higher tempera ture, follow those recommendations.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
3. If the lettuce greens are not prewashed, separate the leaves, then rinse them well under cool, running water. Drain the leaves thoroughly. If needed, chop the lettuce into bite-size pieces.
   Combine all of the salad greens. Then place them in the refrigerator until ready for the salad assembly.

   CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
4. Rinse the tomatoes, and red onion under cold running water, then drain them.
5. Slice the red onion into ¼ inch thick rounds.

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DIRECTIONS

6. Slice the cherry tomatoes in half.
7. Place the red onion and tomatoes in the refrigerator until ready for the salad assembly.

   CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
8. To assemble the salads:
   - Fill each salad container with 2 cups of mixed salad greens.
   - Place 3 cherry (6 halves) or 6 grape (12 halves) tomatoes in the right top corner of the salad tray.
   - Cut each chicken patty into strips and place them in the center of the salad tray.
   - Weigh 1 ounce of the croutons to determine the volume measure. Place 1 ounce of croutons in the top left-hand corner of the salad tray.
   - Weigh ½ ounce of parmesan cheese to determine the portion size. Sprinkle the ½ ounce of cheese on each salad. Parmesan cheese may be served in a 1-ounce container to avoid dairy intolerance concerns.
   - Garnish with 2 red onion rings.
   - Place 1½ ounce packet of ranch dressing in the bottom right corner.
   - Cover the salads and place them in the refrigerator until ready for service.

   CCP: Cover and refrigerate at 41 degrees F or lower until ready for service. Check temperature every 30 minutes.
9. Portion 1 salad for each serving. Each portion provides 2½ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, ¼ cup red/orange vegetable, ½ cup dark green vegetable, and ½ cup other vegetable.

   CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

PRODUCTION NOTES

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meal" provides seasoning and serving ideas for salads.

Note: If greens are not prewashed, rinse under cold running water and drain thoroughly.

SERVING NOTES

Parmesan cheese may be served on the side (see picture below for an example).

MISCELLANEOUS NOTES

Presentation Idea: Use a container that allows space for the salad, croutons and dressing. A clear plastic lid, for eye appeal, is preferable. Do not refrigerate the croutons. When the salad is ready for service, the croutons should be placed in container.

NUTRIENTS PER SERVING

Calories	473	Dietary Fiber	3.81 g	Sodium	1210.13 mg	Sat. Fat	7.29 g
Carbohydrates	32.61 g	Protein	21.34 g	Total Fat	29.31 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF RANCH CHICKEN SALAD

1.

1 serving with Ranch Chicken Salad.

2.

1 serving of Ranch Chicken Salad with parmesan cheese on the side.