

# CHICKEN SALAD ON A KAISER (ENRICHED)

## MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 3¼ oz. eq. whole grains

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked, Medium, #1323	17 eggs
Chicken, Diced, Cooked, IQF, #1019	6 pounds + 12 ounces
Celery, Fresh, Diced, #4005	1 quart + 1 cup
Pickles, Relish, Sweet, #2816	2 cups
Pepper, Black, Ground, #2718	2 teaspoons
Mustard, Powder, Dry, #2712	1 tablespoon + 2 teaspoons
Mayonnaise, Reduced Calorie, Bulk, #2249	3 cups + 1 cups
Bun, Kaiser, 2 oz. Frozen, #1208	50 buns

## DIRECTIONS

### 1. CHICKEN SALAD:

- Thaw the diced chicken in the refrigerator, then drain it thoroughly.
- Chop cooked eggs.
- Combine eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Mix lightly until well blended.
- Cover and refrigerate until ready to use.

See MRS recipe 606 (Chicken Salad) for more detailed instructions and pictures.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.

### 2. SANDWICH ASSEMBLY:

- Place 24 slices of bottom parts of Kaiser buns on a steamtable pan, 4 down and 6 across.
- Portion chicken salad with a #8 scoop (½ cup serving) on each Kaiser bun bottom.
- Top with the top parts of Kaiser buns.
- Sandwiches may be wrapped in deli paper, waxed paper, foil sheets, plastic wrap, or placed in sandwich bags.
- Prepare in batches to maintain quality.

Serve immediately, or cover and place under refrigeration until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

### 3. Portion 1 sandwich per serving. Each portion provides 2½ oz. eq. meat/meat alternate and 3¼ oz. eq. whole grains

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

## 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 sandwiches.

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**SERVING NOTES**

Sandwiches may be cut diagonally in half or for service. If used as part of salad plate, each sandwich should be quartered.

Alternate serving instructions: Sandwiches can be assembled on the service line.

**NUTRIENTS PER SERVING**

Calories	381	Dietary Fiber	1.28 g	Sodium	639.00 mg	Sat. Fat	2.72 g
Carbohydrates	42.15 g	Protein	20.10 g	Total Fat	10.34 g	Trans Fat	0.00 g

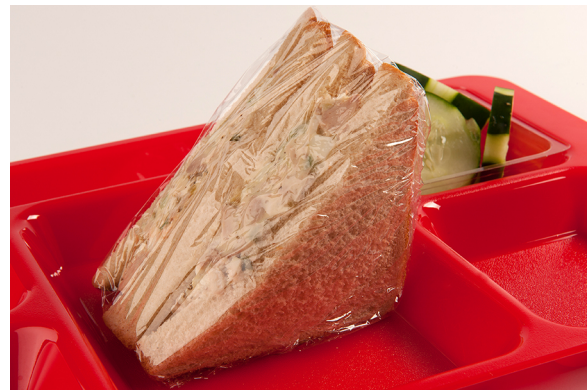
**ILLUSTRATED PRESENTATION OF CHICKEN SALAD ON A KAISER (ENRICHED)**

1.



1 serving of Chicken Salad Sandwich.

2.



1 serving of Chicken Salad Sandwich wrapped in plastic wrap.