

CHICKEN SALAD SANDWICH

MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 2 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)
Chicken, Diced, Cooked, IQF, #1019	6 pounds + 12 ounces
Eggs, Whole, Hard Cooked, Medium, #1323	17 eggs
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
Bread, Pullman, WGR, #1225	100 slices

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 3520 (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 bread on a sheet pan, 4 down and 6 across.
- Portion chicken salad with a #8 scoop (½ cup serving) on each slice of bread.
- Top with the second slice of bread.
- Sandwiches may be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
- Place each sandwich in steamtable pans (12" x 20" x 21½") lined with pan liners.
- 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 2 oz. eq. whole grains.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. For best quality, assembled sandwiches should be discarded. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

CHICKEN SALAD SANDWICH

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.

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	311	Dietary Fiber	2.28 g	Sodium	579.00 mg	Sat. Fat	1.72 g
Carbohydrates	30.15 g	Protein	24.10 g	Total Fat	10.34 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF CHICKEN SALAD SANDWICH

1.



1 serving of Chicken Salad Sandwich.

2.



1 serving of Chicken Salad Sandwich wrapped in plastic wrap.