

# CHICKEN SALAD W/CRACKERS (ENRICHED)

## MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain

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

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



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

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 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	13 medium
Lettuce, Shredded, #4008	1 pound
Crackers, Saltines, Enriched Grain, 4 count package, #2130	100 packages

## DIRECTIONS

- To make the chicken salad:
  - Chop the cooked eggs.
  - Combine the eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise. Mix them lightly until well blended.
  - Cover and refrigerate the chicken salad until ready to use. (See recipe MRS 606 for detailed instructions and pictures on how to make the Chicken Salad)

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

- Rinse the tomatoes under cool running water, then drain them thoroughly. Core the tomatoes then slice the whole tomatoes into wedges (8 wedges per tomato) using an 8-count wedger.
- To assemble the salad:
  - Portion 1/8 cup of shredded lettuce on the bottom of each container.
  - Portion ½ cup (#8 scoop) of chicken salad on top of the lettuce.
  - Place one tomato wedges the side of the chicken salad.
  - Serve with two 4-count packs of crackers.
  - Cover and refrigerate the salads until ready to use.

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

- Portion one salad with crackers per serving. Each portion provides 2½ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain and 1/8 cup of 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.

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## 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.

## MISCELLANEOUS NOTES

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

## NUTRIENTS PER SERVING

Calories	278	Dietary Fiber	0.77 g	Sodium	642.00 mg	Sat. Fat	1.73 g
Carbohydrates	23.66 g	Protein	22.46 g	Total Fat	10.42 g	Trans Fat	0.00 g