

CHICKEN PATTY SANDWICH (FRIED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3 oz. eq. whole grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 sandwich**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---|-----------------------------------|
| Chicken, Patty, Frozen, Breaded, #1026 | 100 patties |
| Bun, Hamburger, WGR, #1228 | 100 buns |
| Lettuce, Green Loose Leaf, Crowns, Fresh, #4007 | 2 pounds + 8 ounces |
| Tomatoes, Whole, Red, Ripe, Raw, #4110 | 12 1/2 medium , (2-3/5 diameters) |
| Pickles, Dill Slices, #2813 | 200 slices |

DIRECTIONS

1. Thaw the hamburger buns according to the package directions.
2. Heat the fryer oil to the desired temperature
3. Prepare the quantity of chicken patties needed according to the package directions.
CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
4. Place the cooked patties in steamtable pans. Cover each pan with aluminum foil. Cut holes in the foil to allow steam to escape. Place each pan in a warmer.
CCP: Cover and hold for service at 135 degrees F or higher.
5. TRIMMINGS:
 - Rinse the tomatoes under cool running water, then drain them thoroughly.
 - Core and thinly slice the tomatoes (8 slices per tomato).
 - Portion 1/8 cup lettuce, 1 tomato slice, and 2 pickle slices in individual portion containers.
 - Cover and refrigerate until ready for service.
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
6. SANDWICH ASSEMBLY:
 - Place 24 bottom portions of hamburger buns on a sheet pan, 4 down and 6 across.
 - Place a cooked chicken patty on each bun.
 - Cover each sandwich with the top portion of the bun.
 - Sandwiches may also 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 2½") lined with pan liners.
 - Prepare the Chicken Patty Sandwiches in batches to maintain quality.
 Serve immediately, or cover the pans with a lid, aluminum foil, or plastic wrap until ready for service. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in the warmer until ready for service. Alternate instructions: Assemble sandwiches on the serving line.
CCP: Cover and hold for service at 135 degrees F or higher.

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DIRECTIONS

7. Portion one sandwich per serving and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3 oz. eq. whole grains.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Unassembled leftovers should be covered, labeled, and dated. 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. Leftover assembled sandwiches do not have good quality when reheated. For best quality, assembled sandwiches should be discarded.

PRODUCTION NOTES

- Thaw the hamburger buns according to the package directions.
- Prepare the Chicken Sandwiches for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

SERVING NOTES

- Have condiments available for students to select. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.
- Alternate instructions: Assemble sandwiches on the serving line.

PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Calories | 357 | Dietary Fiber | 3.20 g | Sodium | 954.00 mg | Sat. Fat | 1.20 g |
| Carbohydrates | 43.00 g | Protein | 17.00 g | Total Fat | 14.00 g | Trans Fat | 0.00 g |