

GRILLED CHICKEN SANDWICH

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 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) |
|---|---|
| Pan Release Spray, Vegetable Oil, #2514 | 20 second spray |
| Chicken Fillets, Grilled, #1020 | 100 fillets |
| Lettuce, Shredded, #4008 | 2 pounds |
| Tomatoes, Whole, Red, Ripe, Raw, #4110 | 12 1/2 medium, whole , (2-3/5 diameter) |
| Pickles, Dill Slices, #2813 | 200 slices |
| Bun, Hamburger, WGR, #1228 | 100 buns |

DIRECTIONS

- Thaw the hamburger buns according to the package directions.
- Spray sheet pans (18" x 26" x 1") with food release spray or line with parchment paper.
- Place the frozen chicken fillets on the sheet pans. Bake the chicken fillets according to package directions. Overcooking will cause fillets to be dry.
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.
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- Cover the pans with aluminum foil. Cut holes in the foil and place the pans in a warmer until ready for sandwich assembly.
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- TRIMMINGS:
 - Rinse the tomatoes under cool, running water and drain them thoroughly.
 - Core and thinly slice the tomatoes, about 8 slices per tomato.
 - Portion 1/8 cup lettuce, 2 pickle slices, and 1 tomato slice 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. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.
- SANDWICH ASSEMBLY:
 - Place 24 bottom portions of the hamburger buns on each sheet pan, 4 down and 6 across.
 - Place a chicken fillet 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 a steamtable pans (12" x 20" x 2½") lined with pan liners.
 - Prepare the sandwiches in batches to maintain quality.
 Serve the Grilled Chicken Sandwiches immediately, or cover the pan with lid, foil or plastic wrap. If foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in warmer until ready for service.
CCP: Cover and hold for service at 135 degrees F or higher.

GRILLED CHICKEN SANDWICH

DIRECTIONS

7. Portion one sandwich and trimmings per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 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 package directions.
- The Chicken Sandwiches may be assembled on the serving line.
- 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 selection by students. Condiments have not been included in this nutrient analysis – remember to include them in the weekly menu nutrient analysis.

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 | 315 | Dietary Fiber | 2.30 g | Sodium | 811.00 mg | Sat. Fat | 2.51 g |
| Carbohydrates | 33.00 g | Protein | 17.00 g | Total Fat | 13.00 g | Trans Fat | 0.00 g |

ILLUSTRATED PRESENTATION OF GRILLED CHICKEN SANDWICH

1.



Assembling sandwiches on a sheetpan

2.



1 serving of Grilled Chicken Sandwich