

CHICKEN PATTY SANDWICH (BAKED)

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)
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Chicken, Patty, Frozen, Breaded, #1026	100 patties
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	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 each sheet pan (18" x 26" x 1") with food release spray or line with parchment paper.
- Bake the patties according to the package directions. Overcooking the patties will cause them to be dry.
 CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.
- Assemble the sandwiches immediately, or cover the pan until ready for sandwich assembly. If aluminum foil or plastic wrap is used, cut holes in it to allow steam to escape. Place the pan in a warmer until ready for sandwich assembly.
 CCP: Cover and hold in a warmer at 135 degrees F or higher until ready for assembly.
- 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. 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 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 each pan 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 a 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

- Portion one sandwich per serving. Offer trimmings for students to select. 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	324	Dietary Fiber	3.00 g	Sodium	954.00 mg	Sat. Fat	0.90 g
Carbohydrates	43.00 g	Protein	17.00 g	Total Fat	10.50 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF CHICKEN PATTY SANDWICH (BAKED)

1.



1 serving of Chicken Patty Sandwich