

SOUTHERN CHICKEN SANDWICH

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. Meat/Meat Alternate, 3¼ 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, Breaded Breast Cutlet, #1033	100 patties
Bun, Hamburger, WGR, #1228	100 buns

DIRECTIONS

- Thaw the hamburger buns according to the package directions.
- Spray the sheet pans (18" x 26" x 1") with food release spray or line the pans with parchment paper.
- Place the frozen chicken patties on the sheet pans. Bake the patties according to the package or case 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 manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
- 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.
- SANDWICH ASSEMBLY:**
 - Place 24 bottom portions of hamburger buns on each 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 sandwiches in batches to maintain quality.
 Serve the Southern Chicken Sandwiches immediately, or cover each pan until ready for service. 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 service. Alternate instructions: Assemble sandwiches on the line.
 CCP: Cover and hold for service at 135 degrees F or higher.
- Portion one sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 3¼ 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.

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SERVING NOTES

- Have condiments and trimmings (such as lettuce, tomato, pickles) available for students to select. Condiments or trimmings have not been included in this nutrient analysis – if they are included as student selections, remember to include them in the weekly menu nutrient analysis.
- Alternate serving instructions: Chicken Sandwiches can be assembled on the service 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	372	Dietary Fiber	3.00 g	Sodium	650.00 mg	Sat. Fat	1.00 g
Carbohydrates	45.00 g	Protein	21.00 g	Total Fat	11.00 g	Trans Fat	0.00 g