

# 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)
Chicken, Breaded Breast Cutlet, #1033	100 pieces
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Bun, Hamburger, WGR, #1228	100 buns
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium, whole
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	2 pounds
Pickles, Dill Slices, #2813	200 slices

**DIRECTIONS**
**1. CHICKEN PIECES**

- Place the frozen chicken patties on sheet pan (18" x 26" x 1") that has been coated with pan release spray or lined with parchment paper.
- Bake the patties according to the package directions. Overcooking will cause patties to be dry.
- Use 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 the warmer until ready for sandwich assembly.

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.

**2. 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: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label and date any leftovers.

**3. 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 with the top portion of each bun.
- Southern Chicken Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap or placed in sandwich bags.
- Place each Southern Chicken Sandwich in steamtable pans (12" x 20" x 21½") lined with pan liners.
- Prepare the Southern Chicken Sandwiches in batches to maintain quality.

Serve immediately, or cover 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 the warmer until ready for service.

Alternate instructions: Assemble the sandwiches on the line.

Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes.

# SOUTHERN CHICKEN SANDWICH

## DIRECTIONS

4. Portion 1 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. For best quality, assembled sandwiches should be discarded. 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.

## PRODUCTION NOTES

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 Meals: Preparing Meats" provides seasoning and serving ideas for sandwiches.

Prepare only what can be served in a 30 minute period to maintain 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.

## NUTRIENTS PER SERVING

Calories	377	Dietary Fiber	5.29 g	Sodium	1156.00 mg	Sat. Fat	2.20 g
Carbohydrates	50.15 g	Protein	21.22 g	Total Fat	10.02 g	Trans Fat	0.00 g