

# CHICKEN SALAD ON A CROISSANT

**MEAL COMPONENT CONTRIBUTION:**

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

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 sandwich

**RECIPE HACCP PROCESS:** #2 - Same day service


MEAT/MEAT ALTERNATE : WHOLE GRAINS

| INGREDIENT                               | MEASURE (FOR 50 SERVINGS)  |
|--|----------------------------|
| Chicken, Diced, Cooked, IQF, #1019       | 6 pounds + 12 ounces       |
| Eggs, Whole, Hard Cooked, Medium, #1323  | 17 eggs                    |
| Celery, Fresh, Diced, #4005              | 1 quart + 1 cup            |
| Pickles, Relish, Sweet, #2816            | 2 cups                     |
| Pepper, Black, Ground, #2718             | 2 teaspoons                |
| Mustard, Powder, Dry, #2712              | 1 tablespoon + 2 teaspoons |
| Mayonnaise, Reduced Calorie, Bulk, #2249 | 3 cups                     |
| Croissant, WGR, 2 oz. eq. #1232          | 50 croissants-2 grain      |

**DIRECTIONS**

1. Thaw the frozen, diced chicken in the refrigerator overnight. Drain the chicken thoroughly on the day of recipe assembly.  
 Thaw the croissants according to package directions.  
 CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- CHICKEN SALAD:**
  - Chop the cooked eggs.
  - Combine the chopped eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise.
  - Mix lightly until the ingredients are well blended.
  - Cover and refrigerate until ready to use.
 See MRS recipe 3520 for more detailed instructions.  
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
- SANDWICH ASSEMBLY:**
  - Place 24 slices of the bottom portion of each croissant on a sheet pan, 4 down and 6 across.
  - Portion chicken salad with a #8 scoop (½ cup serving) on each croissant bottom.
  - Cover each sandwich with the top portion of the croissant.
  - Sandwiches may 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 sandwiches immediately or cover them and place the sandwiches under refrigeration until ready for service.  
 CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.
- Portion one sandwich per serving. Each portion provides 2½ oz. eq. meat/meat alternate and 2 oz. eq. whole grains.  
 CCP: Hold and maintain the product at a minimum temperature of 41 degrees F. Check temperature every 30 minutes. Cover, label, and date any unassembled leftover ingredients. Discard any leftover assembled product.

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## DIRECTIONS

### 5. ALTERNATE INSTRUCTIONS:

Portion # 8 Scoop (½ cup serving) of chicken salad in an individual serving container. Cover the containers and refrigerate them until ready for service.

Portion one container of chicken salad with one croissant per serving. Each portion provides 2½ oz. eq. of meat/meat alternate and 2 oz. eq. of whole grain.

CCP: Hold and maintain the product at a minimum temperature of 41 degrees F. Check temperature every 30 minutes. Cover, label, and date any unassembled leftover ingredients. Discard any leftover assembled product.

## PRODUCTION NOTES

- Thaw the frozen diced chicken in the refrigerator overnight. Drain thoroughly on the day of assembly.
- Thaw the croissants according to the package instructions.
- 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.
- Use USDA Foods products when available.

## SERVING NOTES

- If the chicken sandwiches are part of a salad plate, each sandwich should be cut into smaller pieces.
- 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      | 341     | Dietary Fiber | 2.28 g  | Sodium    | 556.00 mg | Sat. Fat  | 4.23 g |
| Carbohydrates | 33.00 g | Protein       | 25.10 g | Total Fat | 13.34 g   | Trans Fat | 0.00 g |