

# CHICKEN SALAD ON A KAISER BUN

## 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:** #1 - No cook



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 + 1 cups
Bun, Kaiser, 2 oz. Frozen, #1208	50 buns

## DIRECTIONS

- Thaw the frozen diced chicken in the refrigerator overnight. Drain it thoroughly on the day of assembly. Thaw the kaiser buns according to package directions.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- CHICKEN SALAD:**

  - Chop the cooked eggs.
  - Combine the eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise.
  - Mix the ingredients lightly, until they are well blended.
  - Cover the salad and refrigerate it until ready for sandwich assembly.

See MRS recipe 3520 (Chicken Salad) for more detailed instructions and pictures of the salad assembly.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for sandwich assembly.
- SANDWICH ASSEMBLY:**

  - Place 24 slices of bottom parts of the kaiser buns on a steamtable pan, 4 down and 6 across.
  - Portion ½ cup portion (#8 scoop) of chicken salad on each kaiser bun bottom.
  - Top with the top parts of Kaiser buns.
  - Sandwiches may be wrapped in deli paper, waxed paper, foil sheets, plastic wrap, or placed in sandwich bags.
  - 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: 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.

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**PRODUCTION NOTES**

- Thaw the frozen diced chicken in the refrigerator overnight. Drain the chicken thoroughly on the day of assembly.
- Thaw the kaiser buns according to package directions.
- Use USDA Foods products when available.
- Prepare 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**

- Alternate serving instructions: Sandwiches can be assembled on the service line.
- If the chicken sandwiches are part of a salad plate, each sandwich should be cut into smaller pieces.

**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	311	Dietary Fiber	3.00 g	Sodium	516.00 mg	Sat. Fat	2.00 g
Carbohydrates	32.00 g	Protein	25.00 g	Total Fat	9.00 g	Trans Fat	0.00 g