

SPICY CHICKEN BREAST SANDWICH

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)
Chicken Breast Tenders, Breaded, #1018	100 patties
Pan Release Spray, Vegetable Oil, #2514	20 second spray
Bun, Hamburger, WGR, #1228	100 buns
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	2 pounds
Tomatoes, Whole, Red, Ripe, Raw, #4110	12 1/2 medium , (2-3/5" diameter)
Pickles, Dill Slices, #2813	200 slices

DIRECTIONS

1. CHICKEN PATTIES:

Place the frozen chicken patties on a sheet pan (18" x 26" x 1") that has been sprayed with food release spray or lined with parchment paper.

Bake the patties according to the package directions. Overcooking will cause the patties to be dry. (Prepare in batches to maintain quality.)

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.

2. Assemble sandwiches immediately, or cover the 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 assembly.

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

3. 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.

4. 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.
- Chicken Patty Sandwiches may also be wrapped in deli paper, waxed paper, foil sheets, plastic wrap, or placed in sandwich bags.
- Place each Chicken Patty 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 the 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.

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

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DIRECTIONS

- Portion 1 sandwich with trimmings for each serving. 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

Use USDA Foods products when available.
 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.

Alternate instructions: Assemble sandwiches on serving line.

NUTRIENTS PER SERVING

Calories	345	Dietary Fiber	3.29 g	Sodium	761.08 mg	Sat. Fat	0.75 g
Carbohydrates	42.15 g	Protein	17.22 g	Total Fat	12.30 g	Trans Fat	0.00 g