

# BBQ CHICKEN SANDWICH - MERCHANTS

## MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 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, Diced, Cooked, IQF, #1019	13 pounds + 8 ounces
Sauce, BBQ, Hickory Smoke, #2253	3 quarts
Spice Blend MS, Creole, No Salt, #2736	2 tablespoons
Bun, Hamburger, WGR, #1228	100 buns

## DIRECTIONS

- Thaw the frozen diced chicken in the refrigerator. Drain it thoroughly on the day of assembly. Thaw the hamburger buns according to package directions.  
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Combine the barbecue sauce and the Creole Spice Blend with the diced chicken.
- Heat the mixture for 15 minutes, or until it reaches the desired temperature.  
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.
- Cover the mixture and hold it in a warmer until ready for sandwich assembly.  
CCP: Hold in warmer at 135 degrees F or higher until ready for assembly.
- SANDWICH ASSEMBLY:**
  - Place 24 bottom portions of hamburger buns on a sheet pan, 4 down and 6 across.
  - Portion ½ cup (#8 scoop or 4-ounce spoodle) of BBQ chicken onto the bottom half of 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 a steamtable pan (12" x 20" x 2½") lined with pan liners.
  - Prepare in batches to maintain quality.

Serve immediately or cover the pan with a lid, aluminum foil, or plastic wrap. If 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.  
CCP: HCover and hold for service at 135 degrees F or higher.
- Portion one BBQ Chicken sandwich per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 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.

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## PRODUCTION NOTES

- Prepare the BBQ Chicken Sandwiches for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- See MRS Recipe #4140.1 for a recipe that uses USDA Foods diced chicken, instead of purchased diced chicken.
- Use USDA Foods products when available.
- Thaw the frozen diced chicken in the refrigerator. Drain the diced chicken thoroughly on the day of assembly. Defrost hamburger buns according to the package directions.

## SERVING NOTES

Alternate serving instructions: BBQ 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	282	Dietary Fiber	2.00 g	Sodium	738.90 mg	Sat. Fat	1.17 g
Carbohydrates	36.56 g	Protein	19.00 g	Total Fat	5.90 g	Trans Fat	0.00 g