

# BBQ CHICKEN SANDWICH - USDA FOODS

## 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, Frozen, USDA Foods, #100101	12 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

1. 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.

2. Combine the barbecue sauce and the Creole Spice Blend with the diced chicken.
3. 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.

4. 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.

5. 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.

6. 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 for a recipe that uses purchased diced chicken, instead of USDA Foods 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	253	Dietary Fiber	2.00 g	Sodium	697.00 mg	Sat. Fat	0.00 g
Carbohydrates	35.77 g	Protein	17.00 g	Total Fat	4.00 g	Trans Fat	0.00 g