

CHICKEN SALAD SANDWICH, ELEMENTARY - BRIGGS

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	4 pounds + 8 ounces
Eggs, Whole, Hard Cooked, Medium, #1323	12 eggs
Celery, Fresh, Diced, #4005	3 1/3 cups
Pickles, Relish, Sweet, #2816	1 1/3 cups
Pepper, Black, Ground, #2718	1 1/4 teaspoons
Mustard, Powder, Dry, #2712	2 teaspoons
Mayonnaise, Reduced Calorie, Bulk, #2249	2 cups
Bread, Pullman, WGR, #1225	100 slices

DIRECTIONS

1. Thaw the frozen diced chicken in the refrigerator. Drain the chicken thoroughly on the day of the sandwich assembly. Thaw the sliced bread according to package instructions.

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

2. CHICKEN SALAD:

- Chop the cooked eggs.
- Combine the chopped eggs, diced chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise.
- Lightly mix the ingredients until they are well blended.
- Cover the salad and refrigerate it until ready to use.

See MRS recipe 3520 (Chicken Salad) for more detailed instructions and pictures.

CCP: Cover and refrigerate at 41 degrees F or lower. Hold for assembly.

3. SANDWICH ASSEMBLY:

- Place 24 slices of bread on a sheet pan, 4 down and 6 across.
- Portion chicken salad with a #12 scoop (1/3 cup serving) on each slice of bread.
- Cover each sandwich with a slice of bread.
- 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: Hold under refrigeration (41 degrees F or lower) until ready for service.

4. Portion one sandwich per serving. Each portion provides 1½ 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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PRODUCTION NOTES

- Thaw the frozen diced chicken in the refrigerator. Drain it thoroughly on the day of assembly.
- Thaw the sliced bread according to package instructions.
- Sandwiches may be cut in half diagonally.
- 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

- Alternate instructions: Assemble sandwiches on the serving line.
- If the chicken sandwiches are part of a salad plate, each sandwich should be cut into quarters.

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	275	Dietary Fiber	4.00 g	Sodium	492.00 mg	Sat. Fat	1.50 g
Carbohydrates	32.38 g	Protein	22.00 g	Total Fat	9.00 g	Trans Fat	0.00 g

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ILLUSTRATED STEPS FOR PREPARATION OF CHICKEN SALAD SANDWICH, ELEMENTARY - BRIGGS

1.



Ingredients for the chicken salad.

2.



1 serving Chicken Salad Sandwich

3.



1 serving of Chicken Salad Sandwich wrapped in plastic wrap.