

# CHICKEN SALAD W/CRACKERS (ENRICHED) USDA

## MEAL COMPONENT CONTRIBUTION:

2½ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** 1 salad

**RECIPE HACCP PROCESS:** #1 - No cook



MEAT/MEAT ALTERNATE : ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Chicken, Diced, Cooked, IQF, #1019	6 pounds + 4 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 ounces
Tomatoes, Whole, Red, Ripe, Raw, #4110	13 medium
Lettuce, Shredded, #4008	1 pound
Crackers, Saltines, Enriched Grain, 4 count package, #2130	200 packages

## DIRECTIONS

- Thaw diced chicken in refrigerator overnight and drain thoroughly.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- To make the chicken salad:
  - Chop the cooked eggs.
  - Combine the eggs, chicken, celery, pickle relish, pepper, dry mustard, and mayonnaise. Mix them lightly until well blended.
  - Cover and refrigerate the chicken salad until ready to use. (See recipe MRS 606 for detailed instructions and pictures on how to make the Chicken Salad)
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Rinse the tomatoes under cool running water, then drain them thoroughly.  
Core the tomatoes then slice the whole tomatoes into wedges (8 wedges per tomato) using an 8-count wedger.
- To assemble the salad:
  - Portion 1/8 cup of shredded lettuce on the bottom of each container.
  - Portion ½ cup (#8 scoop) of chicken salad on top of the lettuce.
  - Place one tomato wedges the side of the chicken salad.
  - Serve with four 2-count packs of crackers.
  - Cover and refrigerate the salads until ready to use.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one salad with four two-count cracker packages per serving. Each portion provides 2½ oz. eq. meat/meat alternate, 1 oz. eq. enriched grain and 1/8 cup of other vegetable.  
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

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## FOOD

### PRODUCTION NOTES

Thaw diced chicken in refrigerator overnight and drain thoroughly.

### PURCHASING GUIDE

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.

### MISCELLANEOUS NOTES

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

Presentation Idea: Use a container that allows space for the salad and crackers. A clear plastic lid, for eye appeal, is preferable. Do not refrigerate the crackers. When the salad is ready for service, the crackers should be placed in each container.

### NUTRIENTS PER SERVING

Calories	252	Dietary Fiber	0.75 g	Sodium	506.00 mg	Sat. Fat	1.52 g
Carbohydrates	20.32 g	Protein	16.64 g	Total Fat	11.60 g	Trans Fat	0.00 g