

Recipe Prep Sheet

American Dairy Association North East

990062 - Chicken Salad Sandwich

Recipe HACCP Process: #1 No Cook
 Source: ADANE
 Number of Portions: 50
 Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
901843	CHICK,DICED	9 LB	<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Combine chicken,diced celery,mayo,and spices to make the chicken salad sandwich filling.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
011143	CELERY,RAW	1 3/4 cup chopped	
902220	SALAD DRSG,MAYO TYPE,RED CAL-COMMOD	2 1/4 qt	
002030	PEPPER,BLACK	1 1/4 tbsp, ground	
002026	ONION POWDER	2 TSP	
011252	LETTUCE,ICEBERG (INCL CRISPHEAD TYPES),RAW	2 1/4 LB	<p>Wash the iceberg lettuce and separate into leaves (shredded iceberg may also be used).</p> <p>Sandwich Assembly:</p> <p>Slice of bread topped with a #12 scoop of chicken salad and 1 slice of cheese. Close with second slice of bread and slice sandwich on the diagonal.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
018075	BREAD,WHOLE-WHEAT,COMMLY PREP	100 slice	
001042	CHEESE,PAST PROCESS,AMERICAN,W/DI NA PO4	50 slice (.5 oz)	

*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	486.017 kcal	Total Fat	21.080 g	Total Dietary Fiber	4.632 g	Vitamin C	0.704 mg	39.036% Calories from Total Fat
Saturated Fat ¹	6.075 g	Trans Fat ²	*0.175* g	Protein	34.574 g	Iron	3.037 mg	11.249% Calories from Sat Fat
Sodium ¹	986.493 mg	Cholesterol	104.960 mg	Vitamin A	347.861 IU	Water	128.643 g	*0.324%* Calories from Trans Fat
Sugars	*3.555* g	Carbohydrate	38.586 g	Calcium	273.955 mg	Ash	4.341 g	31.757% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			28.455% Calories from Protein
Type of Fat	-							

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Components					
Meat/Meat ALT	2 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	cup
				Milk	cup

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