Chicken Salad Sandwich

Meat/Meat Alternate		Sandwiches E-07 KSU Modified			
	50 Servings		Servings		
Ingredients	Weight	Measure	Weight	Measure	Directions
*Cooked, chicken, chilled, chopped (pieces no larger than 1/4 inch)	6 lb 6 oz	1 gal 1 qt			 Combine chicken, celery, onions, pickle relish, pepper, and dry mustard. Add salad dressing or mayonnaise. Mix lightly
*Fresh celery, chilled, chopped, (pieces no larger than 1/4 inch)	1 lb 6 oz	1 qt 1 cup			 until well blended. 3. Spread in shallow pan to a product depth of 2" or less. For 50 servings, use 2 pans. For 100
*Fresh onions, chopped (pieces no larger than 1/4 inch) OR	12 oz OR	2 cups 2 Tbsp OR			servings, use 4 pans. 4. Use immediately or cover and refrigerate until
Dehydrated onions	2 ¼ oz	1 cup 2 Tbsp			ready to use.
Sweet pickle relish, chilled, undrained	13 oz	1 ½ cups			 5. CCP: Cool to 41° F or lower within 4 hours. 6. CCP: Hold at 41° F or colder.
Ground black or white pepper		2 tsp			7. Cut each 2 oz WGR pita into two semi-circular
Dry mustard		1 Tbsp 1 ½ tsp			halves. Portion ¼ cup of tuna salad into each pita half. Distribute the meat evenly.
Reduced calorie salad dressing OR Lowfat mayonnaise	1 lb 9 ½ oz OR 1 lb 9 ½ oz	3 ¼ cups OR 3 ¼ cups			Portion with No. 8 scoop (½ cup) onto a slice of bread. Spread evenly and top with a second slice of bread. Cut in to four even quarter pieces if
WGR bread, slice, 1 oz		100 slices			 serving children age 5 years and under. 8. Cover and refrigerate until ready to use. 9. CCP: Cool to 41° F or lower within 4 hours. 10. CCP: Hold at 41° F or colder.

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Sandwiches

Notes:	Marketing Guide for Selected Items				
	Food as Purchased for	50 Servings	100 Servings		
See recipe for preparing chicken. Nutrient information from Food Processor based on 1 oz bread slice.	Chicken thighs or breast, boneless, fresh or frozen without skin See recipe for preparing chicken breasts.	9 lb	18 lb		
	Celery	1 lb 12 oz	3 lb 8 oz		
	Mature onions	14 oz	1 lb 12 oz		

Serving: 1 sandwich provides 2 oz equivalent meat/meat alternate and			
2 grain equivalents.			
1-2 years: 2 quarter pieces of sandwich			
3-5 years: 3 quarter pieces of sandwich			
6-18: 1 full sandwich			

Nutrients Per Serving					
Calories	275.59	Saturated Fat	1.00 g	Iron	2.32 mg
Protein	18.19 g	Cholesterol	49.73 mg	Calcium	69.63 mg
Carbohydrate	32.54 g	Vitamin A	10.79 RAE mcg	Sodium	388.68 mg
Total Fat	5.22 g	Vitamin C	1.49 mg	Dietary Fiber	6.75 g