



RC Product Code: 54463

Cranberry Chicken Ciabatta

with Whole Grain Breaded, Chicken Patty,
CN Labeled, Fully Cooked

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Serving Size: 1 sandwich
Yield: 100 servings
Contribution: 2oz meat/meat alternate, 3oz grains

Nutritional information for chicken fillet, ciabatta roll and cranberry chutney

Portion	1 sandwich	Cholesterol (mg)	20
Calories	340	Sodium (mg)	571
Total Fat (g)	10	Total Carbohydrates (g)	45
Saturated Fat (g)	2	Sugar (g)	6
Trans Fat (g)	0	Protein (g)	15

Ingredients

Amount

Instructions

Whole Grain Breaded, Chicken
Patty, CN Labeled, Fully Cooked

20lbs

Place Chicken patties on sheet pan. Heat in 350° F convection oven for 12-14 minutes or until product reaches an internal temperature of 165° F.

WG Ciabatta roll
- Bake Crafters # 2567

1 case
+ 4 rolls

Prepare Ciabatta rolls according to package instructions. Slice in half to form buns.

Cranberry Chutney
(See Recipe Below)

1gal

Place heated Chicken patty on bottom portion of bun, add 1tbsp cranberry chutney, add top to sandwich, wrap and serve.

Cranberry Chutney

Amount

Yield 2 quarts

Sugar

4cups

In large sauce pan combine sugar and water. Bring to a boil over medium heat. Simmer 5 minutes.

Water

2cups

Add cranberries, simmer 5 minutes longer or until berries begin to pop.

Cranberries

8cups

Stir in preserves and lemon juice. Remove from heat.

Pineapple Preserves

1/2cup

Ladle into storage jar. Chill. Keep under refrigeration.

It is recommended that any recipe be put through your own nutrition assessment before making the determination as to whether or not it fits into your school's menu plan.

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