



RC Product Code: 94403

Buffalo Blue Chicken Salad

with Premium Artisan Whole Grain Breaded Dark Meat Chicken Poppers, CN Labeled, Fully Cooked

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Serving Size: 1 salad
Yield: 100 servings
Contribution: 2oz meat/meat alternate, 2oz grain, 1/2cup fruit, 1 dark green vegetable



Artisan

Nutritional Information for 1 Salad

Portion	1 salad	Cholesterol (mg)	70
Calories	617	Sodium (mg)	958
Total Fat (g)	35	Total Carbohydrates (g)	61
Saturated Fat (g)	6.81	Sugar (g)	24
Trans Fat (g)	0	Protein (g)	22

Ingredients	Amount	Instructions
Premium Artisan Whole Grain Breaded Dark Meat Chicken Poppers, CN Labeled, Fully Cooked	30lbs	Thaw Buffalo-Style sauce under refrigeration. Place 5# of frozen poppers in large metal bowl. Toss the poppers with 20oz of Buffalo-Style sauce coating the poppers.
JTM 5704 Lower Sodium Buffalo-Style sauce	1 case	Place poppers in single layer on large sheet pan, heat in 350° F convection oven for 8 -10 minutes or until boneless wings reach an internal temperature of 165° F.
Romaine Lettuce	32lbs	Clean and coarse chop the romaine. Place 2cups in individual salad container.
Carrots	8lbs	Clean and shred carrots, add 1/4cup to each individual salad container.
Craisins	8lbs	Add 1/4cup craisins to each individual salad container.
Croutons	50cups	Top salad with 1/2cup of croutons.
Ken's Lite Blue Cheese Dressing	1gal	Place 1oz dressing in souffle cup and serve on the side. Right before serving add 10 each of the hot poppers.

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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