

RC Product Code: 94403

## Popper Pocket

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

Artisan

| Serving Size: | 1 popper pocket   | ONEHEALTH |
|---------------|---|-----------|
| Yield:        | 100 servings  | CERTIFIED |
| Contribution: | loz meat/meat alternate, 2oz grain, 1/4cup of other vegetable |           |

## **Nutritional Information for 1 Popper Pocket**

| Portion           | 1 popper pocket | Cholesterol (mg)        | 31  |
|-------------------|-----------------|-------------------------|-----|
| Calories          | 259             | Sodium (mg)             | 367 |
| Total Fat (g)     | 9               | Total Carbohydrates (g) | 34  |
| Saturated Fat (g) | 2               | Sugar (g)               | >1  |
| Trans Fat (g)     | 0               | Protein (g)             | 14  |
| Sugar (g)         | 2               |                         |     |

| Ingredients   | Amount                         | Instructions  |
|---|--------------------------------|---|
| Premium Artisan Whole Grain<br>Breaded Dark Meat Chicken<br>Poppers, CN Labeled, Fully Cookec | 15lbs                          | Place poppers in single layer in sheet pan, heat in 350° F<br>convection oven for 8-10 minutes or until poppers reach<br>an internal temperature of 165° F.   |
| The Father's Table Herbed<br>Pita Pocket - 01179  | 9 packages                     | Open pita pocket, place 1/4cup shredded cabbage inside.<br>Top with 5 poppers and 1tbsp Tzatziki sauce serve.   |
| Cabbage (Shredded)  | 21lb                           |   |
| Tzatziki Sauce<br>(See Recipe Below)  | 1gal                           |   |
|   |                                |   |
| Tzatziki Sauce  | Amount                         | Yield 1 Gallon  |
| Tzatziki Sauce<br>Cucumbers   | Amount<br>4.5lbs               | <b>Yield 1 Gallon</b><br>Grate the cucumber and lightly squeeze to remove extra<br>moisture. Place dry cucumber in mixing bowl.   |
|   |                                | Grate the cucumber and lightly squeeze to remove extra  |
| Cucumbers<br>Plain Greek Yogurt   | 4.5lbs                         | Grate the cucumber and lightly squeeze to remove extra moisture. Place dry cucumber in mixing bowl.   |
| Cucumbers<br>Plain Greek Yogurt<br>32oz container   | 4.5lbs<br>3 containers         | Grate the cucumber and lightly squeeze to remove extra<br>moisture. Place dry cucumber in mixing bowl.<br>Add yogurt, dill, lemon juice, garlic and sea salt. Mix thoroughly.                           |
| Cucumbers<br>Plain Greek Yogurt<br>32oz container<br>Fresh Dill Chopped                       | 4.5lbs<br>3 containers<br>1cup | Grate the cucumber and lightly squeeze to remove extra<br>moisture. Place dry cucumber in mixing bowl.<br>Add yogurt, dill, lemon juice, garlic and sea salt. Mix thoroughly.<br>Refrigerate overnight. |

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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