

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