



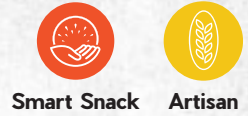
RC Product Code: 13424

Cranberry Chicken Ciabatta

with Premium Artisan Whole Grain Breaded Chicken Breast Fillet, NAE, Fully Cooked

www.richchicks.com

Serving Size: 1 Sandwich
Yield: 100 Servings
Contribution: 2 oz Meat/Meat Alternate, 3 oz Grain
Smart Snack: Smart Snack Compliant



Nutritional Information for Chicken Fillet, Ciabatta Roll and Cranberry Chutney

Portion	1 Sandwich	Cholesterol (mg)	53
Calories	381	Sodium (mg)	550
Total Fat (g)	9.6	Total Carbohydrates (g)	47
Saturated Fat (g)	1.5	Sugar (g)	7
Trans Fat (g)	0	Protein (g)	23

Ingredients

Amount

Instructions

Premium Artisan Whole Grain Breaded Chicken Breast Fillet, NAE, Fully Cooked

25 lbs

Place Chicken fillets on sheet pan. Heat in 350° F convection oven for 10-12 minutes or until product reaches an internal temperature of 165° F.

WG Ciabatta Roll

1 case
+ 4 rolls

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

Cranberry Chutney (see recipe below)

1 gal

Place heated Chicken fillet on bottom portion of bun, add 1 tbs Cranberry chutney, add top to sandwich, wrap and serve.

Cranberry Chutney

Amount

Yield 2 Quarts

Sugar

4 cups

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

Water

2 cups

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

Cranberries

8 cups

Stir in preserves and lemon juice. Remove from heat.

Pineapple Preserves

1/2 cups

Ladle into storage jar. Chill. Keep under refrigeration.

Lemon Juice

1/2 cups

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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