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Contribution:

RC Product Code: 94403

Popper Pocket

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

Serving Size: 1 popper pocket Yield: 100 servings

1oz 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	Dietary Fiber (g)	>1
Trans Fat (g)	0	Protein (g)	14
Sugar (a)	2		

Ingredients	Amount	Instructions
Premium Artisan Whole Grain Breaded Dark Meat Chicken Poppers, CN Labeled, Fully Cooke	15lbs d	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.
Herbed Pita Pocket	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
Cucumbers	4.5lbs	Grate the cucumber and lightly squeeze to remove extra moisture. Place dry cucumber in mixing bowl.
	4.5lbs 3 containers	
Cucumbers Plain Greek Yogurt		moisture. Place dry cucumber in mixing bowl.
Cucumbers Plain Greek Yogurt 32oz container	3 containers	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	3 containers	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.