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Spicy Tenders with Tzatziki Sauce

with Premium Artisan Spicy Whole Grain Breaded Chicken Breast Tenders, CN Labeled, Fully Cooked

RC Product Code: 54497

Smart Snack | Spicy | Artisan

Serving Size:	6 oz
Yield:	128 servings
Contribution:	2 oz meat/meat alternate, 1 oz grain

Nutritional information for 3 tenders and 4 tbsp tzatziki sauce

Portion	5 oz	**Cholesterol (mg)**	54
Calories	243	**Sodium (mg)**	382
Total Fat (g)	6.8	**Total Carbohydrates (g)**	17
Saturated Fat (g)	1.1	**Sugar (g)**	1.7
Trans Fat (g)	0	**Protein (g)**	23

Ingredients	Amount	Instructions
Premium Artisan Spicy Whole Grain Breaded Chicken Breast Tenders, CN Labeled, Fully Cooked	30 lbs	**Recommended Heating Instructions:** (Do not thaw. Prepare from frozen.) Place frozen product in single layer on sheet pan. **For Best Results:** Do NOT use parchment paper. Appliances may vary. Targeted temperature is **165°F** **Convection Oven – 100% Fan Speed:** Bake at 375°F for 9-11 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 375°F for 9-11 minutes **Conventional Oven:** Bake at 375°F for 10-12 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
Tzatziki Sauce (See Recipe Below)	2 gal	Place 3 tenders in food tray with 4 tbsp Tzatziki Sauce and serve.

Tzatziki Sauce	Amount	Yield 1 Gallon
Cucumbers	4.5 lbs	Grate the cucumber and lightly squeeze to remove extra moisture. Place dry cucumber in mixing bowl.
Plain Greek Yogurt 32oz container	3 containers	Add yogurt, dill, lemon juice, garlic and sea salt. Mix thoroughly.
Fresh Dill (Chopped)	1 cup	Refrigerate overnight.
Lemon Juice	1/2 cup	
Minced Garlic	7 cloves	
Fine Sea Salt	1 tbsp	

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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.