Rich Chicks
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Chicken Club Sandwich

with Grilled Non-breaded Made With Whole Muscle Chicken Breast Patty, Fully Cooked

RC Product Code: 56404

Serving Size:	1 sandwich
Yield:	100 servings
Contribution:	2 oz meat/meat alternate, 2 grains, 1/8 cup red/orange vegetable

Nutritional information for 1 sandwich

Portion	1 patty	**Cholesterol (mg)**	63.5
Calories	391	**Sodium (mg)**	590
Total Fat (g)	17.5	**Total Carbohydrates (g)**	23
Saturated Fat (g)	2.9	**Sugar (g)**	3.8
Trans Fat (g)	0	**Protein (g)**	23.5

Ingredients	Amount	Instructions
Rich Chicks MWWM Breast Patty 56404	20 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 250°F for 12-15 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 250°F for 10-12 minutes **Conventional Oven:** Bake at 250°F for 12-15 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
WG Hamburger Buns	9 dozen	Place insides of tops and bottoms of buns face down on to grill to lightly toast
Precooked Bacon	100 ct pkg	Heat bacon according to directions on package.
Leaf or Romaine Lettuce	5 lbs	Clean Romaine and set aside.
Tomatoes (Large Fresh Sliced)	5.75 lbs	Spread 1 tbsp Mayonnaise on bun top.
Mayonnaise	1 gal	Place heated chicken patty on bottom portion of roll, add leaves of lettuce, 1 slice bacon and 2 slices of tomato, cover with bun top wrap and serve.

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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.