Rich Chicks
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# Chicken Salad

**with Grilled Sensations MWWM Grilled Chicken Breast Patty**

**RC Product Code: 56404**

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|---|---|
| **Serving Size:** | 1 serving |
| **Yield:** | 100 servings |
| **Contribution:** | 2 oz meat/ma, 1 cup green vegetable, 1/4 cup fruit |

## Nutritional Information for 1 Salad and 1oz Dressing

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|---|---|---|---|
| **Portion** | 1 serving | **Cholesterol (mg)** | 70 |
| **Calories** | 311 | **Sodium (mg)** | 527 |
| **Total Fat (g)** | 14 | **Total Carbohydrates (g)** | 18 |
| **Saturated Fat (g)** | 2 | **Sugar (g)** | 9.5 |
| **Trans Fat (g)** | 0 | **Protein (g)** | 21 |

| Ingredients | Amount | Instructions |
|---|---|---|
| Rich Chicks Artisan Chicken 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 |
| celery diced | 6 lbs | Dice celery. |
| Red Grapes, seedless | 9 lbs | Clean and coarse chop romaine |
| Romaine lettuce | 32 lbs | Clean grapes, if large slice in half. |
| white pepper | 2 tsp | Whisk salad dressing, lemon juice and white pepper together. |
| Salad Dressing | 1 gal | Mix chicken, celery, grapes and dressing. Chill until ready to serve. |
| Lemon juice | 3 Tbsp | Place 2 cups of chopped romaine on plate. Top with #10 scoop of chicken salad. |

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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.