Rich Chicks
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Cranberry Chicken 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 m/ma, 2 grains

Nutritional information for 1 sandwich

Portion	1 sandwich	**Cholesterol (mg)**	50
Calories	300	**Sodium (mg)**	471
Total Fat (g)	310.5	**Total Carbohydrates (g)**	35
Saturated Fat (g)	0.5	**Sugar (g)**	8
Trans Fat (g)	0	**Protein (g)**	20

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.
BakeCrafter's 472 WG Hamburger bun	1 case	Prepare Hamburger buns per instructions on package
Cranberry Chutney	1 gal	Place heated Chicken patty on bottom portion of bun, add 1 Tbsp Cranberry Chutney Sauce place top of bun wrap and serve.

Cranberry Chutney	Amount	Yield is 2 quarts
Sugar	4 cups	In large sauce pan or small steam jacketed kettle 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. Stir in preserves and lemon juice. Remove from heat.
Cranberries	8 cups	Ladle into storage jar. Chill. Keep under refrigeration.
Pineapple Preserves	1/2 cup	
Lemon Juice	1/2 cup	

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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.