Rich Chicks
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Buffalo Blue Chicken Salad

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

RC Product Code: 94405

NO ANTIBIOTIC EVER

Artisan

Serving Size:	1 salad
Yield:	100 servings
Contribution:	2 oz meat/meat alternate, 2 oz grains, 1/2 cup fruit, 1 cup green vegetable

Nutritional Information for 1 Salad

Portion	1 salad	**Cholesterol (mg)**	70
Calories	580	**Sodium (mg)**	88
Total Fat (g)	31.3	**Total Carbohydrates (g)**	61
Saturated Fat (g)	5.9	**Sugar (g)**	24
Trans Fat (g)	0	**Protein (g)**	22

Ingredients	Amount	Instructions
Premium Artisan Whole Grain Breaded Dark Meat Chicken Poppers, 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 7-9 minutes **Combi Oven – Convection Mode – 100% Fan Speed with 100% Steam:** Bake at 375°F for 7-9 minutes **Conventional Oven:** Bake at 375°F for 10-13 minutes **Suggested Holding Times:** Hold at 150°F for 1.5-2 hours.
Lower Sodium Buffalo	1 case	
Romaine Lettuce	32 lbs	Clean and coarse chop the romaine. Place 2 cups in individual salad container.
Carrots	8 lbs	Clean and shred carrots, add 1/4 cup to each individual salad container.
Craisins	8 lbs	Add 1/4 cup craisins to each individual salad container.
Croutons	50 cups	Top salad with 1/2 cup of croutons.
Lite Blue Cheese Dressing	1 gal	Place 1 oz dressing in souffle cup and serve on the side. Right before serving add 10 each of the hot poppers.

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