

Chef Salad

Servings:	1.00
Serving Size:	1.00 Each
Meal Type:	Lunch
Category:	Entree
HACCP Process:	No Cook

Chef Salad

Nutrition Information

Calories	444.45	Protein	29.83g
Fat	18.40g	SaturatedFat	5.00g
Trans Fat	0.00g	Cholesterol	211.25mg
Carbohydrates	39.50g	Fiber	8.58g
Sugar	5.50g	Sodium	957.75mg
Iron	3.69mg	Vitamin C	65.96mg
Vitamin A	10898.14IU	Calcium	115.02mg

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
2 Cup	735787	LETTUCE ROMAINE CHOP 6-2 RSS	
2 Ounce	525480	CHIX BRST BRD CKD WGRAIN 3.75Z 4-7.5	BAKE Appliances vary, adjust accordingly. Conventional Oven Preheat oven to 400°F. Place frozen filets on a baking sheet lined with parchment paper in a single layer. Heat for 18 to 20 minutes. CONVECTION Appliances vary, adjust accordingly. Convection Oven Preheat oven to 375°F; no steam and low fans. Place frozen filets in a single layer on a baking sheet lined with parchment paper. Heat for 16 to 18 minutes.

Measurement	DistPart #	Description	Preparation Instructions
1/2 Ounce	861950	CHEESE AMER SHRD R/F 4-5 LOL	
1 Ounce	532312	CUCUMBER SDLSS 12-1CT P/L	
1 Each	229431	EGG HARD CKD PLD BIB 4-2.5 GFS	
1 Each	152131	DOUGH ROLL DNNR WGRAIN 180-2.1Z RICH	
1 Ounce	199834	HAM DCD W/A 1/4 3-4 GFS	
1	749041	Grape Tomatoes	
1 Each	175400	CROUTON SEAS PC PKT 500-.25Z FRSHGOUR	
1 Each	620821	MARGARINE SPREAD 600-5GM SMRT BAL	READY_TO_EAT Ready to use.

Preparation Instructions

Add Lettuce to plastic Container add diced chicken, diced ham, cheese, egg, cucumber and tomatoes in an attractive display.

For Students add WG Roll and butter 1 package of croutons.

For Staff 2 packages of croutons. Roll only if they ask for one

Place in cooler until ready to serve.