

# **Cookbook for CCYC**

**Created by HPS Menu Planner**

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# Chipotle Chicken Club

<b>Servings:</b>	40.000	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 -	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57147
<b>School:</b>	CCYC		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD 3Z	40 Each	<p><b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes.</p> <p><b>MICROWAVE</b> Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.</p>	152121
BACON L/O 14- 18CT CC FZ	40 Slice		326283
BREAD WHL WHE PULLMAN SLCD	80 Piece	<p><b>THAW</b> Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.</p>	710650
CHEESE AMER 160CT SLCD	40 Slice	<p><b>READY_TO_EAT</b> Pre-sliced Use Cold or Melted</p>	150260
TOMATO 6X6 LRG	40 Slice		199001
LETTUCE ROMAINE HRTS	40 Cup		182570
DRESSING RNCH CHIPOTLE	2 1/2 Cup	<p><b>READY_TO_EAT</b> This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.</p>	166741

## Preparation Instructions

1. Prepare the chicken according to the instructions.
2. Bake bacon at 350 degrees for 15 minutes or until crispy.
3. Toast the bread.

4. Assemble the sandwich: Bread, 1 Tbsp chipotle ranch, lettuce, tomato, chicken, cheese, bacon and another piece of toast.

## Nutrition Facts

Servings Per Recipe: 40.000

Serving Size: 1.00 -

Amount Per Serving	
<b>Calories</b>	464.17
<b>Fat</b>	21.56g
<b>Saturated Fat</b>	6.01g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	85.00mg
<b>Sodium</b>	981.29mg
<b>Carbohydrates</b>	29.38g
<b>Fiber</b>	5.28g
<b>Total Sugar</b>	4.63g
<b>Added Sugar</b>	2.00g
<b>Protein</b>	37.20g
<b>Vitamin A</b> 187.43mcg	<b>Vitamin C</b> 3.08mg
<b>Calcium</b> 191.75mg	<b>Iron</b> 3.42mg

## Nutrition - Per 100g

No 100g Conversion Available