Breaded Chicken Caesar Salad w/ Breadstick & Croutons

Servings:	7.14	**Category:**	Entree
Serving Size:	1.00 salad	**HACCP Process:**	Complex Food Prep
Meal Type:	Lunch	**Recipe ID:**	R-21348
School:	Test High School 2		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN	**3 Quart 1 Pint 2/7 Cup (14 2/7 Cup)**	**Hold at 41F.**	**600504**
CHEESE PARM IMIT GRTD	**7 Fluid Ounce 2/7 Tablespoon (14 2/7 Tablespoon)**	**Sprinkle 2 Tbsp over the lettuce.**	**595101**
CHIX POPCORN BRD WGRAIN FC .28Z 4-8	**100 Each**	**BAKE 6-8 minutes at 375°F from frozen until internal temperature reaches 165F.** **Once cooked, chill below 72F in one hour and below 41F in an additional two hours, before putting chicken on cold salads.**	**327120**
BREADSTICK GARLIC	**7 1/7 Each**	**Bake according to package directions. Put in salad when breadsticks are cooled.**	**616500**
CROUTON SEAS PC PKT	**7 1/7 Package**	**Shelf-Stable no prep needed.** **Serve on side. Do not put in salad container.**	**175400**

Preparation Instructions

Assemble lettuce in clamshell # 771981.

Sprinkle lettuce with cheese.

Top with popcorn chicken.

Serve breadstick in the salad container on the side.

Serve croutons outside of the container in a basket.

*You must use the cook chill method for the chicken. Cook chicken in the morning at 375 for 6-8 min. or until internal temperature reaches 165F. Cool down below 71F within 2 hours, cool to under 41F within another hour.

Hold for service at 41F.

Meal Components (SLE)

Amount Per Serving

Meat	2.334	
Grain	1.917	
Fruit	0.000	
GreenVeg	8.003	
RedVeg	0.000	
OtherVeg	0.000	
Legumes	0.000	
Starch	0.000	

Nutrition Facts

Servings Per Recipe: 7.14
Serving Size: 1.00 salad

Amount Per Serving	
Calories	713.01
Fat	24.56g
SaturatedFat	4.18g
Trans Fat	0.00g
Cholesterol	25.46mg
Sodium	1100.89mg
Carbohydrates	89.85g
Fiber	20.33g
Sugar	19.28g
Protein	37.33g

Vitamin A	138.78IU	**Vitamin C**	0.00mg
Calcium	420.99mg	**Iron**	19.68mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available