

# Grilled Chicken Caesar Salad w/ Breadstick & Croutons

<b>Servings:</b>	7.14	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 salad	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21349
<b>School:</b>	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 BRST FLLT GRLLD 2.26Z 4-7.5 TYS	7 1/7 Each	Cook chicken to 165F for 15 sec. Let completely cool, using cook-chill method. Slice and top on lettuce.	561331
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 sliced 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

<b>Meat</b>	2.001
<b>Grain</b>	0.750
<b>Fruit</b>	0.000
<b>GreenVeg</b>	8.003
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 7.14

Serving Size: 1.00 salad

Amount Per Serving	
<b>Calories</b>	520.21
<b>Fat</b>	12.00g
<b>SaturatedFat</b>	2.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	40.02mg
<b>Sodium</b>	965.39mg
<b>Carbohydrates</b>	73.03g
<b>Fiber</b>	16.51g
<b>Sugar</b>	18.01g
<b>Protein</b>	34.51g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 381.15mg	<b>Iron</b> 17.91mg

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

## Nutrition - Per 100g

No 100g Conversion Available