Grilled Chicken Caesar Salad w/ Breadstick & Croutons

NO IMAGE

Servings:	7.14	**Category:**	Entree
Serving Size:	1.00 salad	**HACCP Process:**	Complex Food Prep
Meal Type:	Lunch	**Recipe ID:**	R-21349
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 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

Meat	2.001
Grain	0.750
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	520.21
Fat	12.00g
SaturatedFat	2.00g
Trans Fat	0.00g
Cholesterol	40.02mg
Sodium	965.39mg
Carbohydrates	73.03g
Fiber	16.51g
Sugar	18.01g
Protein	34.51g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	381.15mg	Iron	17.91mg

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

Nutrition - Per 100g

No 100g Conversion Available