

# Asian Teriyaki Salad



<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-48020

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE TERYK MRND LO SOD	2 Fluid Ounce		176721
LETTUCE ROMAINE CHOP	1 Pint 2 cups		735787
ORANGES MAND WHL L/S	1/4 Cup		117897
PEPPERS RED	1/8 Each		597082
DRESSING ASIAN SESM GINGR	2 Fluid Ounce	<b>READY_TO_EAT</b> This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra mandarin orange slices to balance out the sesame and ginger. Create a zesty, Asian-inspired signature salad.	166722

Description	Measurement	Prep Instructions	DistPart #
CHIX NUG BRD WGRAIN FC .7Z	5 Each	<b>BAKE</b> Appliances vary, adjust accordingly. Conventional Oven 8-10 minutes at 400°F from frozen. <b>CONVECTION</b> Appliances vary, adjust accordingly. Convection Oven 6-8 minutes at 375°F from frozen.	281831

## Preparation Instructions

Cook breaded chicken according to package instructions. Mix chicken with the teriyaki sauce and let cool.

Drain Mandarin oranges.

Dice red peppers

Place lettuce in bottom of container. Spread teriyaki chicken evenly across lettuce. Top with Mandarin oranges and peppers, spread evenly over chicken.

Offer crouton packs with the salad, 4ea per serving. R-48065

Offer dressing on the side.

CCP: FINAL INTERNAL COOKING TEMPERATURE MUST REACH A MINIMUM OF 165 DEGREES F, HELD FOR 15 SECONDS.

CCP: COLD FOODS HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 40 DEGREES F

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.250
<b>GreenVeg</b>	1.000
<b>RedVeg</b>	0.130
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving	
<b>Calories</b>	629.94
<b>Fat</b>	38.03g
<b>SaturatedFat</b>	6.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	25.00mg
<b>Sodium</b>	2085.36mg
<b>Carbohydrates</b>	59.30g
<b>Fiber</b>	5.21g
<b>Sugar</b>	31.28g
<b>Protein</b>	20.66g
<b>Vitamin A</b> 519.97IU	<b>Vitamin C</b> 30.23mg
<b>Calcium</b> 76.59mg	<b>Iron</b> 3.20mg

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

### Nutrition - Per 100g

No 100g Conversion Available