

# Salad-Crispy Chicken Caesar

|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <b>Servings:</b>     | 1.00         | <b>Category:</b>      | Entree           |
| <b>Serving Size:</b> | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch        | <b>Recipe ID:</b>     | R-44330          |

## Ingredients

| Description                            | Measurement | Prep Instructions  | DistPart # |
|--|-------------|--|------------|
| LETTUCE BLND ICEBERG/ROMN              | 1 Pint      | Hold at 41F.   | 600504     |
| CROUTON CHS GARL WGRAIN                | 2 Package   | READY_TO_EAT<br>Ready to use.  | 661022     |
| DRESSING CAESAR RYL PKT                | 1 Each      |  | 554758     |
| CHIX BRST TNDR BRD WGRAIN<br>4.5Z 8-4# | 3 Piece     | Basic Preparation<br>Conventional Oven 20 min at 350 degrees F. Convection Oven<br>14 min at 350 degrees F | 202490     |

## 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

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.000 |
| <b>Grain</b>    | 2.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 1.000 |
| <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: 1.00

Serving Size: 1.00 Serving

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 550.00                  |
| <b>Fat</b>              | 29.00g                  |
| <b>SaturatedFat</b>     | 4.50g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 75.00mg                 |
| <b>Sodium</b>           | 1180.00mg               |
| <b>Carbohydrates</b>    | 40.00g                  |
| <b>Fiber</b>            | 4.00g                   |
| <b>Sugar</b>            | 5.00g                   |
| <b>Protein</b>          | 29.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 83.00mg  | <b>Iron</b> 6.00mg      |

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

## Nutrition - Per 100g

No 100g Conversion Available