

# Spicy Chicken Sandwich



|                      |              |                       |                  |
|----------------------|--------------|-----------------------|------------------|
| <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-44281          |

## Ingredients

| Description                                         | Measurement | Prep Instructions                                                | DistPart # |
|-----------------------------------------------------|-------------|------------------------------------------------------------------|------------|
| 4" Wg Rich Hamburger Bun                            | 1 bun       | BAKE<br>Toast if desired                                         | 3474       |
| WG Hot and Spicy Whole Muscle Breaded Chicken Filet | 1 Each      | Bake 375 17-19minutes or until internal temperature reaches 165F | 812380     |

## Preparation Instructions

Directions:

HACCP STEP: WASH HANDS.

1. Cook chicken patty as directed on package.
2. Place cooked chicken patty on bottom of roll. Top with remaining half of roll.
3. Serve.
4. Allow student to select condiment of choice.

Child Nutrition: 1 Each provides= 3.0 oz eq grain and 2 oz meat.

Notes:

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.000 |
| <b>Grain</b>    | 3.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <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

| <b>Amount Per Serving</b> |          |                  |        |
|---------------------------|----------|------------------|--------|
| <b>Calories</b>           | 282.50   |                  |        |
| <b>Fat</b>                | 6.50g    |                  |        |
| <b>SaturatedFat</b>       | 0.75g    |                  |        |
| <b>Trans Fat</b>          | 0.00g    |                  |        |
| <b>Cholesterol</b>        | 41.25mg  |                  |        |
| <b>Sodium</b>             | 515.00mg |                  |        |
| <b>Carbohydrates</b>      | 38.50g   |                  |        |
| <b>Fiber</b>              | 3.50g    |                  |        |
| <b>Sugar</b>              | 3.75g    |                  |        |
| <b>Protein</b>            | 19.25g   |                  |        |
| <b>Vitamin A</b>          | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>            | 6.00mg   | <b>Iron</b>      | 9.35mg |

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

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

No 100g Conversion Available