

# Salad Crispy Chicken Ranch



|                      |                             |                       |                  |
|----------------------|-----------------------------|-----------------------|------------------|
| <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-49187          |
| <b>School:</b>       | Walton-Verona Middle School |                       |                  |

## Ingredients

| Description                         | Measurement | Prep Instructions  | DistPart # |
|-------------------------------------|-------------|--|------------|
| LETTUCE BLND ICEBERG/ROMN           | 1 Pint      | Hold at 41F.   | 600504     |
| CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4# | 3 Piece     | Basic Preparation<br>Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F  | 202490     |
| CHIP CORN                           | 1 Ounce     | READY_TO_EAT<br>Use code date on bag to rotate product so the oldest product is consumed first. Store remaining product in airtight container to keep fresh<br>UNSPECIFIED | 210170     |
| DRESSING RNCH BTRMLK PKT            | 1 Each      |  | 266523     |
| GRAPE TOMATO 6-32Z OUR FAMILY       | 4 Each      |  | 284077     |

## Preparation Instructions

Assemble lettuce in clamshell # 771981.

Sprinkle lettuce with cheese.

Top with popcorn chicken.

\*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>    | 2.250 |
| <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>         | 610.00                  |
| <b>Fat</b>              | 39.00g                  |
| <b>SaturatedFat</b>     | 6.50g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 75.00mg                 |
| <b>Sodium</b>           | 960.00mg                |
| <b>Carbohydrates</b>    | 38.00g                  |
| <b>Fiber</b>            | 5.00g                   |
| <b>Sugar</b>            | 3.00g                   |
| <b>Protein</b>          | 26.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 85.00mg  | <b>Iron</b> 4.00mg      |

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

### Nutrition - Per 100g

No 100g Conversion Available