

Chicken Salad on Croissant



Servings:	10.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-15809
School:	ANDERSON COUNTY HIGH		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX DCD 1/2IN 60WHT CKD	2 1/2 Pound		313262
DRESSING SALAD	1 Cup		107042
SPICE CELERY SEED GRND	1/2 Teaspoon		513679
SALT IODIZED 24-26Z GFS	1/2 Teaspoon		108308
SPICE PEPR BLK REG FINE GRIND	1/2 Teaspoon		225037
SUGAR CANE GRANUL	1/8 Cup		108642
DRESSING RNCH FF	1/2 Cup		583189
ONION DEHY SUPER TOPPER	1/2 Cup		223255
CROISSANT SLCD WGRAIN 2.35Z 4-12CT SL	10 Each	BAKE CONVECTION OVEN: 1. Pre-heat convection oven to 325°F. 2. Place whole croissant on ungreased sheet pan. 3. To crisp crust and warm croissants: place in oven 4-5 minutes if frozen; 2-3 minutes if thawed. READY_TO_EAT THAWING DIRECTIONS: 1. Remove frozen croissants from packaging to enhance crispness. 2. Thaw uncovered at room temperature; 2 hours - overnight.	172172

Preparation Instructions

Day of mix all ingredients and put on 2 oz on croissant

Meal Components (SLE)

Amount Per Serving	
Meat	4.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 10.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		486.53	
Fat		19.78g	
SaturatedFat		5.35g	
Trans Fat*		0.13g	
Cholesterol		108.47mg	
Sodium		782.19mg	
Carbohydrates		38.90g	
Fiber		2.50g	
Sugar		9.10g	
Protein		39.55g	
Vitamin A	16.45IU	Vitamin C	0.02mg
Calcium	31.01mg	Iron	2.69mg
*All reporting of TransFat is for information only, and is not used for evaluation purposes			

Nutrition - Per 100g

No 100g Conversion Available	
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