

Grilled Chicken Salad



Servings:	100.00	Category:	Entree
Serving Size:	1.00 salad	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-41644
School:	Tami Elementary School K-4		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
LETTUCE BLND ICEBERG/ROMN	12 Gallon 2 Quart (200 Cup)		600504
CARROT SHRD MED	3 Quart 1 Cup (13 Cup)		313408
CUCUMBER SUPER SELECT	1 Gallon 2 Quart 1 Cup (25 Cup)		592323
TOMATO GRAPE SWT	3 Quart 1 Cup (13 Cup)		129631
CHIX PTY GRLLD 2.5Z 6-5 GLDKST	100 Each	BAKE FROM FROZEN: CONVENTIONAL OVEN FOR 15-20 MINUTES; CONVECTION OVEN FOR 8-10 MINUTES AT 350F.	786520
CHEESE CHED MLD SHRD 4-5 LOL	3 Quart 3 Fluid Ounce 1 15/16 Tablespoon (200 Tablespoon)	READY_TO_EAT Preshredded. Use cold or melted	150250
PRETZEL SFTSTIX BAVRN WGRAIN 72-2Z	100 0		193890

Preparation Instructions

Wash hands. Refer to our Standard Operating Procedures (SOP).

Wash and cut or dice all vegetables. Put lettuce on tray or bowl, top with diced meat.

CCP: Cold foods should be kept at 41° or colder. Food kept at room temperature for serving must be thrown away after 4 hours.

Meal Components (SLE)

Amount Per Serving	
Meat	2.500
Grain	0.000
Fruit	0.000
GreenVeg	1.000
RedVeg	0.065
OtherVeg	0.250
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 100.00			
Serving Size: 1.00 salad			
Amount Per Serving			
Calories		255.68	
Fat		12.55g	
SaturatedFat		5.01g	
Trans Fat*		0.00g	
Cholesterol		80.00mg	
Sodium		546.80mg	
Carbohydrates		12.16g	
Fiber		3.20g	
Sugar		4.53g	
Protein		23.67g	
Vitamin A	6311.93IU	Vitamin C	5.09mg
Calcium	161.57mg	Iron	3.00mg

*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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