

# Crispy Chicken Salad

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-39379

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cucumbers FR US#1, 24 CT 10 LB CS- Graves County Schools	1/8 Cup	READY_TO_EAT	15P30
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	2 Cup	READY_TO_EAT	15D44
Tomatoes FR Grape 12/1 PT CO 8 LB CS- Graves County Schools	1/2 Cup	READY_TO_EAT	15P71
Carrot CHL SHRD WHL 4/5 LB BG- Graves County Schools	1/8 Cup	READY_TO_EAT	16L26
BACON CKD THN SLCD	2 Slice		874124
CHIX BRST TNRD BRD WGRAIN 4.5Z 8-4#	2 Piece	Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
CHEESE CHED SHRD	1 Ounce	Ready to eat.	199720
CROUTON CHS GARL WGRAIN	2 Package	READY_TO_EAT Ready to use.	661022
CRACKER CHEEZ-IT WGRAIN IW	1 Package	Ready to eat	282422
Gordon Choice Hard Cooked Peeled eggs, Dry Packed, Refrigerated, 12 ct Package, 12/case	1 Each	Ready to Eat	433153

## Preparation Instructions

Salad Container- 108301

Place romaine, spinach and spring mix in the bottom of the salad container.

Place items on top of lettuce.

Bacon- HEAT ON GRILL FOR 30 SECONDS PER SIDE MICROWAVE ON HIGH FOR 10 SECONDS PER STRIP  
BAKE IN OVEN FOR 1-2 MINUTES UNTIL DESIRED CRISPINESS

CCP: Hold for cold service at 41° F or lower.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	2.000
<b>Red/Orange</b>	0.516
<b>OtherVeg</b>	0.125
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	653.91
<b>Fat</b>	30.33g
<b>Saturated Fat</b>	11.49g
<b>Trans Fat</b>	0.02g
<b>Cholesterol</b>	260.00mg
<b>Sodium</b>	1278.77mg
<b>Carbohydrates</b>	52.82g
<b>Fiber</b>	6.08g
<b>Total Sugar</b>	4.82g
<b>Added Sugar</b>	2.00g**
<b>Protein</b>	38.61g
<b>Vitamin A</b> 9803.75mcg**	<b>Vitamin C</b> 19.76mg**
<b>Calcium</b> 222.80mg	<b>Iron</b> 6.02mg

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

## Nutrition - Per 100g

No 100g Conversion Available