

# 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.<br>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<br>Ready to use.                                                         | 661022     |
| CRACKER CHEEZ-IT WGRAIN IW                                  | 1 Package   | Ready to eat                                                                          | 282422     |

| Description                                                                             | Measurement | Prep Instructions | DistPart # |
|-----------------------------------------------------------------------------------------|-------------|-------------------|------------|
| 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