

# Crispy Chicken Caesar 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-46372
<b>School:</b>	Graves County High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
Lettuce CHL Romaine Chol 6/2 LB BG- Graves County Schools	2 Cup	READY_TO_EAT	15D44
CHEESE PARM SHVD	1 Ounce	Ready To Eat	140560
CHIX BRST TNDR BRD WGRAIN 4.5Z 8-4#	3 Piece	Conventional Oven 20 min at 350 degrees F. Convection Oven 14 min at 350 degrees F	202490
CROUTON CHS GARL WGRAIN	2 Package	READY_TO_EAT Ready to use.	661022

# Preparation Instructions

Container Number- 108301

Place romaine lettuce in the clear container. Place chicken and parmesan on top of romaine lettuce. Place two breadsticks on top of the salad.

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>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<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>	465.98
<b>Fat</b>	19.00g
<b>Saturated Fat</b>	6.50g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	90.00mg
<b>Sodium</b>	1127.52mg
<b>Carbohydrates</b>	35.10g
<b>Fiber</b>	4.00g
<b>Total Sugar</b>	3.12g
<b>Added Sugar</b>	2.00g**
<b>Protein</b>	36.16g
<b>Vitamin A</b> 8180.00mcg**	<b>Vitamin C</b> 3.76mg**
<b>Calcium</b> 335.00mg	<b>Iron</b> 4.72mg

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

## Nutrition - Per 100g

No 100g Conversion Available