

# Chicken Salad

NO IMAGE

|                      |          |                       |         |
|----------------------|----------|-----------------------|---------|
| <b>Servings:</b>     | 25.00    | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 0.50 Cup | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch    | <b>Recipe ID:</b>     | R-50492 |

## Ingredients

| Description                    | Measurement    | Prep Instructions   | DistPart # |
|--------------------------------|----------------|---|------------|
| CHICKEN, DICED, COOKED, FROZEN | 3 1/2 Pound    | Steam 165F and cool completely  |            |
| CELERY STALK CLEANED           | 1/2 Pound      | Clean and dice finely   | 478318     |
| RELISH SWT PICKLE              | 1/2 Cup        |   | 517186     |
| SPICE PEPR WHITE GRND          | 1/2 Tablespoon |   | 513776     |
| MAYONNAISE                     | 2 Cup          | READY_TO_EAT<br>This ready-to-use mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips. | 631411     |

## Preparation Instructions

Combine cooled chicken and all other ingredients  
CCP Cool to 41 F or lower within 4 hours and chill  
CCP Hold and cold service 41F or below

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 2.240 |
| <b>Grain</b>                    | 0.000 |
| <b>Fruit</b>                    | 0.000 |
| <b>DarkGreen</b>                | 0.000 |
| <b>Red/Orange</b>               | 0.000 |
| <b>OtherVeg</b>                 | 0.073 |
| <b>Beans, Peas, and Lentils</b> | 0.000 |
| <b>Starchy</b>                  | 0.000 |

## Nutrition Facts

Servings Per Recipe: 25.00

Serving Size: 0.50 Cup

| Amount Per Serving        |                         |
|---------------------------|-------------------------|
| <b>Calories</b>           | 213.11                  |
| <b>Fat</b>                | 16.33g                  |
| <b>Saturated Fat</b>      | 2.57g                   |
| <b>Trans Fat</b>          | 0.00g                   |
| <b>Cholesterol</b>        | 59.84mg                 |
| <b>Sodium</b>             | 177.18mg                |
| <b>Carbohydrates</b>      | 2.37g                   |
| <b>Fiber</b>              | 0.15g                   |
| <b>Total Sugar</b>        | 0.79g                   |
| <b>Added Sugar</b>        | 0.64g                   |
| <b>Protein</b>            | 13.51g                  |
| <b>Vitamin A</b> 40.73mcg | <b>Vitamin C</b> 0.28mg |
| <b>Calcium</b> 6.36mg     | <b>Iron</b> 0.04mg      |

## Nutrition - Per 100g

No 100g Conversion Available