

Chipotle Chicken Club

Servings:	40.000	Category:	Entree
Serving Size:	1.00 -	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-57147
School:	Calhoun County Youth Center		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CHIX BRST GRLLD CKD 3Z	40 Each	<p>CONVECTION Appliances vary, adjust accordingly. Convection Oven From frozen, place the breast filets on a lined (non-stick) sheet pan with a small amount of water. Completely cover with foil. Place in a pre-heated, 350°F convection oven for approximately 16-20 minutes.</p> <p>MICROWAVE Appliances vary, adjust accordingly. Microwave From frozen, place 1 or 2 filets on a microwave safe plate and cover completely with cling wrap plastic wrap. Heat in microwave on highest setting for approximately 2-3 minutes.</p>	152121
BACON L/O 14-18CT CC FZ	40 Slice		326283
BREAD WHL WHE PULLMAN SLCD	80 Piece	<p>THAW Simply thaw and serve. If desired, can be toasted, baked, and or microwaved.</p>	710650
CHEESE AMER 160CT SLCD	40 Slice	<p>READY_TO_EAT Pre-sliced Use Cold or Melted</p>	150260
TOMATO 6X6 LRG	40 Slice		199001
LETTUCE ROMAINE HRTS	40 Cup		182570
DRESSING RNCH CHIPOTLE	2 1/2 Cup	<p>READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra chipotle seasoning to control the dressing's spiciness. Create zesty, leafy salads or a custom dipping sauce to your signature deep-fried chicken tenders.</p>	166741

Preparation Instructions

1. Prepare the chicken according to the instructions.
2. Bake bacon at 350 degrees for 15 minutes or until crispy.

3. Toast the bread.

4. Assemble the sandwich: Bread, 1 Tbsp chipotle ranch, lettuce, tomato, chicken, cheese, bacon and another piece of toast.