

Grilled Chicken Sandwich (764)

(Grilled Chicken Sandwich MC764)

Meat/Meat Alternate—Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken Fillets, grilled, 2.8 oz.....	8 lb 12 oz.....	50 fillet.....	17 lb 8 oz.....	100 fillet.....		<p>CHICKEN FILLET:</p> <ol style="list-style-type: none"> Place frozen chicken filets on sheet pan (18"x26"x1"), Bake filets according to package directions. Overcooking will cause filets to be hard. Cover pan with aluminum foil and place in warmer until ready for service or assembly (Prepare in batches to maintain quality.) <p>CCP: Heat product to minimum temperature of 140° F.</p>
Buns, hamburger, plain.....		50 buns.....		100 buns.....		<p>ASSEMBLY:</p> <ol style="list-style-type: none"> Open buns and place cooked chicken filets in buns. Replace bun top. Place sandwiches in steamtable pans (12"x20"x2 ½ ") lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until service. <p>CCP: Hold and maintain product at a minimum temperature of 135° F.</p>
Lettuce, iceberg, fresh..... Tomatoes, fresh, red, ripe..... Pickles, dill slices.....	12oz..... 2 lb 8 oz..... 4 oz.....	7 each..... 100 slices.....	1 lb 8 oz 5 lb..... 8 oz.....	13 each..... 200 slices.....		<p>TRIMMINGS:</p> <ol style="list-style-type: none"> If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. Wash, core, and thinly slice tomatoes (8 slices/tomato). Place lettuce, 1 tomato slice, and 2 pickle slices on the side. <p>CCP: Cover and refrigerate at 41° F or longer.</p> <p>9. Portion 1 sandwich with trimmings per serving.</p> <p>CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.</p>

Grilled Chicken Sandwich (Continued)

Serving: 1 sandwich provides 2 meat/meat alternate and 2 serving grain/bread.

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Nutrients Per Serving:

* Denotes Missing Nutrient Values										
Calories	291		2.33*	Mg	Protein	19.68	G	Percent ⇒	Protein	27.00%
Cholesterol	42	Mg	83.40*	Mg	Carbohydrates	30.61	G	Of ⇒	Carbohydrates	42.00%
Sodium	750	Mg	22*	RE	Total Fat	9.34	G	Calories ⇒	Total Fat	28.83%
Dietary Fiber	1.75	G	5.30*	Mg	Saturated Fat	2.53	G	From ⇒	Saturated Fat	7.82%

Production Notes:

Serving Notes:

Batch cook: Prepare only what can be served in a 30 minute period to maintain maximum quality

Purchasing Guide:

Use commodity products when available

Read CN label to insure manufacturer's recommendations for meeting meal component

Multi-grain hamburger buns may be used instead of plain buns; however, this will affect nutrients.

Miscellaneous Notes:

According to HACCP requirements, all leftover meats must be reheated to 165° F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Southwestern Chicken Sandwich (791)

(Southwestern Chicken Sandwich MC791)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken filets, grilled, 2.8 oz		50 fillet		100 fillet		CHICKEN FILLETS: 1. Place frozen chicken patties on sheet pan (18"x26"x1"). Sprinkle with Fajita seasoning. 2. Bake patties according to package directions. Overcooking will cause filets to be dry. CCP: Heat product to minimum temperature of 140°F. 3. Cover pan with foil and place in warmer until ready for assembly.. 4. Combine mayonnaise, parsley, lime juice, and minced jalapeno pepper. Portion 1 ounce of mixture in portion container. ASSEMBLY: 5. Open buns and place cooked chicken filets on bottom half of buns. Replace bun top. 6. Cover with aluminum foil. 7. Cut holes in foil and place in warmer until ready for service. CCP: Hold and maintain product at a minimum temperature of 135 F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled and dated. 8. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 9. Wash, core, and thinly slice tomatoes (8 slices/tomato).
Seasoning, fajita, dry mix		1 ½ packages.		3 packages...		
Mayonnaise, reduced cal	2 lb	¼ Gal	4 lb	½ Gal		
Parsley, dried		½ Cup	¾ oz	1 Cup		
Lime juice, raw	8 oz	1 Cup	1 lb	2 Cup		
Peppers, jalapenos, nacho slice	12 oz	1 ½ Cup	1 ½ lb	3 Cup		
Buns, hamburger, plain		50 Buns		100 Buns		
Tomatoes, fresh, red, ripe	2 lb 8 oz	7 each	5 lb	13 each		
Lettuce, iceberg, cleaned/cored	1 lb 4 oz		2 lb 8 oz			

Spicy Chicken Sandwich (792)

(Spicy Chicken Sandwich MC792)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken Breast Patty, brded, SPICY.....		50 patty.....		100 patty.....		<p>CHICKEN PATTIES:</p> <ol style="list-style-type: none"> Place frozen chicken patties on sheet pan (18"x26"x1"). Bake patties according to package directions. Overcooking will cause patties to be dry. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service. <p>CCP: Heat product to minimum temperature of 140°F.</p>
Buns, hamburger, plain.....		50 buns.....		100 buns.....		<p>ASSEMBLY:</p> <ol style="list-style-type: none"> Open buns and place cooked chicken patties in buns. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½ ") lined with pan liners. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. <p>CCP: Hold and maintain product at a minimum temperature of 135 F.</p>
Lettuce, iceberg, fresh..... Tomatoes, fresh, red, ripe..... Pickles, dill slices.....	1 lb 4 oz..... 2 lb 8 oz..... 4 oz.....	6 Qt 1 Cup chopped..... 7 each..... 100 slices.....	2 lb 8 oz..... 5 lb..... 8 oz.....	3 Gal 6 Cup Chopped..... 13 each..... 200 slices.....		<p>TRIMMINGS:</p> <ol style="list-style-type: none"> If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. Wash, core, and thinly slice tomatoes (10 slices/tomato). Place lettuce, 1 tomato slice, and 2 pickle slices on the side. <p>CCP: Cover and refrigerate at 41 F or lower until ready for service.</p> <ol style="list-style-type: none"> Portion 1 sandwich per serving. <p>CCP: Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Leftovers should be covered, labeled and dated.</p>

Spicy Chicken Sandwich (Continued)

Serving: 1 sandwich provides 2 meat/meat alternate and 2 serving grain/bread. **Yield: 50 servings: 50 sandwiches**
100 servings: 100 sandwiches

Nutrients Per Serving:

***Denotes Missing Nutrient Values**

Calories	361		Iron	1.80*	Mg	Protein	18.83	G	Percent ⇒	Protein	20.87%
Cholesterol	30	Mg	Calcium	75.42*	Mg	Carbohydrates	34.55	G	Of ⇒	Carbohydrates	38.29%
Sodium	848	Mg	Vitamin A	18*	RE	Total Fat	10.03	G	Calories ⇒	Total Fat	25.01%
Dietary Fiber	2.81	G	Vitamin C	4.75*	Mg	Saturated Fat	1.88	G	From ⇒	Saturated Fat	4.69%

Production Notes:

Serving Notes:

Purchasing Guide:
 Use commodity products when available

Miscellaneous Notes:
 According to HACCP requirements, all leftover meats must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Fajita Chicken Wrap (748)

(Fajita Chicken Wrap MC748)

Meat/Meat Alternate-Grain/Bread

Source: MS Cycles II

Ingredients	25 Servings		50 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken strips, grilled.....	6 ¼ lb.....		12 lb 8 oz.....		1. Heat chicken according to package directions CCP: Heat product to a minimum temperature of 140°F. 2. Portion 1 ounce of cheese and 1 ounce of salsa separately in portion cups. 3. Place 2 ounces of chicken strips in each flour tortilla and serve. Students may select preportioned cheese and salsa. CCP: Hold and maintain product at a minimum temperature of 140°F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.
Cheese, mozzarella, shredded.....	2 ½ lb.....		5 lb.....		
Salsa, medium, gallon.....	¼ Gal.....		½ Gal.....		
Tortilla, soft flour, 8".....	25 each.....		50 each.....		

Serving: 1 fajita provides 2-oz meat/meat alternate and 1 grain/bread

**Yield: 50 servings: 50 fajitas
100 servings: 100 fajitas**

Chicken Fajita Wrap (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	431	Iron	2.36	Mg	Protein	39.25	G	Percent ⇒	Protein	36.42%
Cholesterol	112	Calcium	377.00	Mg	Carbohydrates	26.32	G	Of ⇒	Carbohydrates	24.42%
Sodium	1696	Vitamin A	89	RE	Total Fat	18.60	G	Calories ⇒	Total Fat	38.83%
Dietary Fiber	1.00	Vitamin C	0.00	Mg	Saturated Fat	7.33	G	From ⇒	Saturated Fat	15.29%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity chicken fajita meat when available

Miscellaneous Notes:

Use #8 scoop to measure mixture.

Chicken Patty Sandwich, Baked (732)

(Chicken Patty Sandwich, Baked MC732)

Meat/Meat Alternate—Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken Patty, CN, Fz, Brd, W/Rib meat.....		50 patty.....		100 patty.....		CHICKEN PATTIES: 1. Place frozen chicken patties on sheet pan (18"x26"x1"). 2. Bake patties according to package directions. Overcooking will cause patties to be dry. 3. Cover pan with aluminum foil. Cut holes in foil and place in warmer until ready for service. CCP: Heat product to minimum temperature of 140°F.
Buns, hamburger, plain.....		50 buns.....		100 buns.....		ASSEMBLY: 4. Open buns and place cooked chicken patties in buns. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½") lined with pan liners. 5. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service. CCP: Hold and maintain product at a minimum temperature of 135 F.
Lettuce, iceberg, fresh..... Tomatoes, fresh, red, ripe..... Pickles, dill slices.....	1 lb 4 oz..... 2 lb 8 oz..... 4 oz.....	7 each..... 100 slices.....	2 lb 8 oz..... 5 lb..... 8 oz.....	13 each..... 200 slices.....		TRIMMINGS: 6. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 7. Wash, core, and thinly slice tomatoes (8 slices/tomato). 8. Place lettuce, 1 tomato slice, and 2 pickle slices on the side. 9. Portion 1 sandwich per serving. Offer trimmings for students to select. CCP: Cover and place under refrigeration (41 F or lower) until ready for service. Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers.

Chicken Patty Sandwich (Continued)

**Serving: 1 sandwich provides 2 meat/meat alternate and 1 serving grain/bread. Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	361		Iron	2.89*	Mg	Protein	19.88	G	Percent ⇒	Protein	22.04%
Cholesterol	86	Mg	Calcium	75.42*	Mg	Carbohydrates	38.61	G	Of ⇒	Carbohydrates	42.81%
Sodium	738	Mg	Vitamin A	18*	RE	Total Fat	14.01	G	Calories ⇒	Total Fat	34.94%
Dietary Fiber	2.81	G	Vitamin C	4.75*	Mg	Saturated Fat	3.39	G	From ⇒	Saturated Fat	8.45%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats, (chicken patties) must be reheated to 165 F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Chicken Patty Sandwich, Fried (734)

(Chicken Patty Sandwich, Fried MC734)

Meat/Meat Alternate –Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken Patty, CN, Fz, Brd, W/Rib meat.....		50 patty.....		100 patty.....		CHICKEN PATTIES: 1. Fry according to package directions. 2. Place patties in steamtable pan. Cover pan with aluminum foil and place in warmer until ready for service or assembly. CCP: Fry product until it reaches a minimum of 140° F.
Buns, hamburger, plain.....		50 buns.....		100 buns.....		ASSEMBLY: 3. Open buns and place fried chicken patties in buns. Replace bun top. Place burgers in steamtable pans (12"x20"x2 ½") lined with pan liners. 4. Cover with aluminum foil. Cut holes in foil and place in warmer until ready for service.
Lettuce, iceberg, fresh..... Tomatoes, fresh, red, ripe..... Pickles, dill slices.....	1 lb 4 oz..... 2 lb 8 oz..... 4 oz.....	7 each..... 100 slices.....	2 lbt 8 oz..... 5 lb..... 8 oz.....	13 each..... 200 slices.....		TRIMMINGS: 5. If using head lettuce, wash lettuce thoroughly, drain, separate leaves and dry thoroughly. Shredded lettuce is another option. 6. Wash, core, and thinly slice tomatoes (8 slices/tomato). 7. Place lettuce, 1 tomato slice, and 2 pickle slices on the side. 8. Portion 1 sandwich per serving. Offer trimmings for students to select. CCP: Cover and place under refrigeration (41 F or lower) until ready for service. Hold and maintain product at minimum temperature of 135° F. Check temperature every 30 minutes. Refrigerate any leftovers. Leftovers should be covered, labeled, and dated.

Serving: 1 sandwich provides 2 meat/meat alternate and 2 serving grain/bread

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Chicken Patty Sandwich, Fried (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	394	Iron	2.89*	Mg	Protein	19.88	G	Percent ⇒	Protein	20.18%
Cholesterol	86	Mg	75.42*	Mg	Carbohydrates	38.61	G	Of ⇒	Carbohydrates	39.20%
Sodium	738	Mg	18*	RE	Total Fat	17.76	G	Calories ⇒	Total Fat	40.58%
Dietary Fiber	2.81	G	4.75*	Mg	Saturated Fat	3.91	G	From ⇒	Saturated Fat	8.94%

Production Notes:

Serving Notes:

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes:

According to HACCP requirements, all leftover meats, (chicken patties) must be reheated to 165° F for 15 seconds. Consider the quality of the leftover product when these recommendations are followed.

Chicken Salad Sandwich (736)

(Chicken Salad Sandwich MC736)

Meat/Meat Alternate-Vegetable-Grains/Breads

Source: MS Cycles II

Ingredients	50 Servings		100 Servings		For _____ Servings	Directions
	Weight	Measure	Weight	Measure		
Chicken, diced, ckd, frz-com.	6 lb 6 oz	1 Qt 1 Cup, diced	12 lb 12 oz	2 Qt 2 Cup, diced		<ol style="list-style-type: none"> 1. Combine chicken or turkey, celery, onions, relish, pepper, and dry mustard. Add mayonnaise. Mix lightly until well blended. 2. Cover. Refrigerate until ready to serve. 3. Portion with 4 oz spoodle or No. 8 scoop (1/2 cup serving) on 1 slice of bread. Top with second slice of bread. Use 1 slice of white and 1 slice of whole wheat bread for each sandwich. Cut each sandwich diagonally in half or for presentation as part of salad plate, quarter. Cover. Place under refrigeration until ready for service. Use 1 slice of each bread for sandwich. <p>CCP: Cover and place under refrigeration (41 F or lower) until ready for service.</p>
Celery, fresh, raw, diced, 1/2"			1 lb 8 oz			
Onions, fresh, yellow, diced	12 oz		1 lb 14 oz			
Pickles, relish, sweet	15 oz					
Black pepper		2 Tsp		1 Tbsp 1 Tsp		
Mustard, powder/dry		1 Tbsp 1 1/2 Tsp				
Mayonnaise, reduced cal	1 lb 9 1/2 oz		3 lb 3 oz	3 Tbsp		
Bread, white		50 slice		100 slice		
Bread, whole wheat		50 slice		100 slice		

Serving: 1 sandwich provides 2 oz meat/meat alternate and 2 servings grain/bread

**Yield: 50 servings: 50 sandwiches
100 servings: 100 sandwiches**

Chicken Salad Sandwich (Continued)

Nutrients Per Serving:

* Denotes Missing Nutrient Values

Calories	316	Iron	2.48	Mg	Protein	21.58	G	Percent ⇒	Protein	27.28%
Cholesterol	62	Mg	63.91	Mg	Carbohydrates	29.36	G	Of ⇒	Carbohydrates	37.13%
Sodium	510	Mg	13	RE	Total Fat	12.36	G	Calories ⇒	Total Fat	35.18%
Dietary Fiber	2.80	G	1.30	Mg	Saturated Fat	2.64	G	From ⇒	Saturated Fat	7.52%

Production Notes:

Serving Notes:

Chicken salad may be served as part of a salad plate or in a wedged tomato.

Purchasing Guide:

Use commodity products when available

Miscellaneous Notes: