

# TEST Chicken Salad Sandwich - 2 oz

Recipe #: 90091034

Number of Servings: 25

Portion Size: #8 / 2 Slices

Cost per Serving: \$ 1.78

## Ingredients 1

Pulled Chicken, Ckd Dark/White Meat, CHOPPED	3 1/4 Lb
Yellow Onion, Fresh, MINCED	1/4 Lb
Celery, Fresh, MINCED	1/4 Lb
Sweet Pickle Relish, 1 Gal	1/4 Cup
Ground Black Pepper, GROUND	1 1/4 Tsp
Mayonnaise, LF/Red Cal	2 Cup
Bread, White Wheat, Whole Grain	50 Slice(s)

## Directions 2

- CCP: Using clean and sanitized equipment, CHOP chicken 1/2-INCH or less. Cover and refrigerate (41°F) until needed in recipe.
1. Combine all ingredients; mix until chicken is thoroughly moistened.
- CCP: Chill mixture to 41°F or below.
- CCP: Cover and refrigerate (41°F) until ready for service.
2. Portion chicken salad onto a slice of bread using #8 scoop. Top with remaining slice of bread. Cut sandwich in half.
  3. Serve 1 sandwich per portion.
- GLUTEN RESTRICTED: Use GF Bread to Prepare GF Chicken Salad Sandwich.

\* TO SAFELY MANAGE FOOD ALLERGIES CONTINUALLY REVIEW INGREDIENT LABELS ON CURRENT FOOD INVENTORY.

### RECIPE FORMAT CHANGES TO NOTE:

1. Ingredient modifications will be listed right next to the ingredients.
2. The directions for the recipe will now show right next to the ingredients.
3. The Critical Control Points will display at the bottom of the 1st page.
4. The Nutrients will display to the right of the critical control points.
5. The directions for diet modifications and diet notes will display on the second page.

## Critical Control Points 3

- Vegetables and fruits must be washed or rinsed prior to use.
- Clean and sanitized equipment must always be used.
- Potentially hazardous frozen foods and frozen proteins must be thawed under refrigeration (41°F) or under potable cold running water at a temperature of 70°F or below.
- Record temperatures of all items on the line prior to service.
- Potentially hazardous foods that were cooked and then refrigerated, should be reheated rapidly to 165°F or higher for 15 seconds before being placed into a hot food storage unit.
- All foods kept in a hot holding unit must maintain a MINIMUM temperature of 135°F or 140°F (BASED ON CURRENT LOCAL STATE REGULATIONS) during entire service period. Keep covered whenever possible.
- Cooking method, time and temperature can alter food consistency. Verify all IDDSI levels by testing food using the IDDSI testing methods prior to serving.

## Nutrients 4

Nutrient	Portion	Nutrient	Portion	Nutrient	Portion
Calories	532.60	Sodium (mg)	824.95	Iron (mg)	3.60
Total Fat (g)	16.40	Carbohydrate (g)	68.12	Calcium (mg)	439.67
Sat Fat (g)	2.43	Fiber (g)	8.61	Potassium (mg)	434.03
Cholesterol (mg)	67.84	Protein (g)	29.65	Phosphorus (mg)	177.64

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Diets	Diet Notes
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5

### APPROPRIATE - Chicken Salad Sandwich

- CCHO
- FINGER FOODS
- LIBERAL HOUSE RENAL
- RENAL
- 2 GRAM SODIUM
- HEART HEALTHY

### TEXTURE MODIFICATION

- **SOFT Chicken Salad Sandwich (Omit Celery, Onions and Relish)**  
EASY TO CHEW (EC7)
- **SOFT Chicken Salad With PUREED Bread (Omit Celery, Onions and Relish)**  
SOFT & BITE-SIZED (SB6)  
MINCED & MOIST (MM5)

### PUREE MODIFICATION [Recipe #P25]

- **PUREED Chicken Salad Sandwich**  
PUREED (PU4)

### OTHER MODIFICATIONS

- **Chicken Salad Sandwich on GF Bread**  
GLUTEN RESTRICTED

### NOT APPROPRIATE

- VEGETARIAN

Cooking method, time and temperature can alter food consistency.

**Verify all IDDSI levels by testing food using the IDDSI testing methods prior to serving.**

#### Easy to Chew (EC7):

All foods must be soft and tender. If meats cannot be served soft and tender, serve Minced & Moist (MM5).

#### Soft & Bite-Sized (SB6):

All foods must be soft, tender and moist with NO separation of liquids. Food pieces must have a particle size no greater than 1/2-inch x 1/2-inch. If texture cannot be served soft and tender at 1/2-inch x 1/2-inch, serve Minced & Moist (MM5).

#### Minced & Moist (MM5):

All foods must be minced or mashed, soft and moist with NO separation of liquids. Foods can be scooped and shaped with a particle size no greater than 1/8-inch x 1/2-inch. If food cannot be minced or mashed, serve Pureed (PU4).

All warm foods that are modified after preparation must be reheated to 165°F or higher for 15 seconds.

#### Liberal House Renal and Renal:

Do not serve WHOLE GRAIN or BRAN containing breads or cereals.