990369 - Chicken Salad Sub

Recipe HACCP Process: #2 Same Day Service

Source: Local

Number of Portions: 10 Portion Size: 1 sandwich

Ingredient #	Ingredient Name	Measurements	Instructions			
011282	ONIONS,RAW	3/4 CUP, chopped	000 H 44 4050 5 H 44 44 5 H			
011143	CELERY,RAW	2 stalk, med (7.5"-8") + 1/3 CUP,chopped	CCP: Heat to 165° F or higher for at least 15 seconds Preheat to 375° F			
990566	Mayo, Lite, Bulk, 4/1gal, Gordon Choice	8 tbsp	7 15 15 15 1			
990593	Mustard, Yellow, Bulk, 4/105oz, French's	1 tbsp	 Bake chicken on a sheet tray for 15 minutes, or until internal temperature reads 165° F 			
902930	PEPPER BLACK, GROUND	1/2 TSP	2. Allow chicken to cool			
990636	Hoagie Roll, Split Top, WG, Sliced, 120/2oz	10 each	3. Dice onion and celery into small pieces4. In a large bowl add onion,celery,chicken,seasonings,and mayo			
990523	Chicken, Diced, 2/5 Pound, Tyson	2 1/2 cup	5. Mix all ingredients together and add 1 red ladle (1/4 cup) into a			
990577	Salt, Iodized, 18/2.25lb, GFS	1/2 tsp	wrap,bun,or sub			
990502	Seasoning, Italian Herb, 1/6oz, Trade East	1 1/2 tsp	CCP: Cover,date,label,and refrigerate at 40°F or lower until ready for service.			
			Save leftovers for up to three (3) days.			

*Nutrients are based upon 1 Portion Size (1 sandwich)

Calories ¹	248.123 kcal	Total Fat	4.897 g	Total Dietary Fiber	3.374 g	Vitamin C	*1.191* mg	17.764% Calories from Total Fat
Saturated Fat ¹	0.776 g	Trans Fat ²	*0.000* g	Protein	19.770 g	Iron	*0.814* mg	2.815% Calories from Sat Fat
Sodium ¹	500.466 mg	Cholesterol	46.333 mg	Vitamin A	*66.476* IU	Water	*20.927* g	*0.000%* Calories from Trans Fat
Sugars	*3.433* g	Carbohydrate	31.363 g	Calcium	*7.216* mg	Ash	*N/A* g	50.560% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.809			31.871% Calories from Protein
Type of Fat -								

Components						
Meat/Meat ALT 2	oz eq Gra	ain 2 oz eq	Fruit cup	Vegetable .125 cup	Milk cup	
Allergens						
Egg	Soy	Wheat				

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes required nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.